

Tier 3 - Makana Reserve Range Sauvignon Blanc 2006

Veritas 2006 - Bronze

This sophisticated wine exhibits pure gooseberry fruit for which Cape Sauvignon Blanc is renowned but with sleek, chalky quality. Underpinned with cool acidity, this wine finished dry with long penetrating flavours.

Serve with fresh seafood and simple grilled fish dishes.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Cape First Wines

winemaker : Christo Versfeld

wine of origin : Coastal

analysis : alc : 13.0 % vol rs : 4.0 g/l pH : 3.55 ta : 6.0 g/l

type : White

pack : Bottle

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ageing : Maturation Potential: 2 - 3 years

in the vineyard : Soil type: Lime rich / Alluvial

Age of vines: 12 years

Trellising: Three Wire Perold

Yield: 12 tons/ha

Irrigation: Drip

about the harvest: Picking date: Mid - End February

Grape sugar: 23.5° Balling

Acidity: 6.7g/ltr

pH at harvest: 3.3

in the cellar : Fermentation temperature: Cold fermented at 13°C - till dry

Method: Grapes destemmed and crushed. Skin contact for 8 hours free run and press juice kept separate for settling. Juice cold settled for 24 hours and clear juice racked off. Inoculation took place.

Wood ageing: None

