

Tier 1 - Makana Dry Red 2005

This wine has a vibrant blackberry fruit nose, a soft full palate with just a hint of spice on the finish. Ideal for easy drinking.

variety : |

winery : Cape First Wines

winemaker : Christo Versfeld

wine of origin : Coastal

analysis : alc : 13.0 % vol rs : 4.0 g/l pH : 3.63 ta : 5.5 g/l

type : Red **style :** Dry

pack : Bottle

ageing : Maturation potential: 2 - 3 years

in the vineyard : Soil Type : Lime rich soils

Age of vines : 7 - 10 years

Trellising : Three Wire Perold

Yield : 6 - 8 tons/ha

Irrigation : Drippers

about the harvest: Picking date : End February to Mid March

Grape Sugar : 23.5° Balling

Acidity : 6.0 g/ltr

pH at harvest : 3.6

in the cellar : Fermentation temperature: 26 - 28°C

Method: Grapes were destemmed, crushed and then cold soaked for 28 hours in fermenters with regular pump-overs to keep the skins moist. The juice was then inoculated with yeast and the rate of pump-overs was increased to 3 times / day. The wine was separated from the skins at 4 - 6° B and the skins were pressed. Malolactic fermentation was carried out in stainless steel tanks.

Wood ageing: None

