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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 : 23.5Â° Balling
Acidity : 6.0 g/ltr
pH at harvest : 3.6

in the cellar : Fermentation temperature: 26 - 28Â°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 - 6Â° B and the skins were pressed. Malolactic fermentation was carried out in stainless steel tanks.
Wood ageing: None