

Tier 1 - Makana Dry White 2006

Zesty lime aromas allied to fruit salad and ripe melon flavours, lead to a fresh palate and stunning crisp aftertaste. Light and lively easy drinking.

variety : |

winery : Cape First Wines

winemaker : Christo Versfeld

wine of origin : Coastal

analysis : alc : 12.5 % vol rs : 3.9 g/l pH : 3.49 ta : 6.2 g/l

type : White **style :** Dry

pack : Bottle

ageing : Maturation potential: 2 years

in the vineyard : Soil type: Hutton and Fernwood

Age of vines: 10 - 12 years

Trellising: Three Wire Perold system and Bushvines

Yield: 8 - 10 tons/ha

Irrigation: Overhead irrigation and dry land

about the harvest: Picking date: Beginning February

Grape sugar: 22.6° Balling

Acidity: 6.9 g/ltr

pH at harvest: 3.35

in the cellar : Fermentation temperature: 12 - 13°C

Method: Grapes were destemmed, crushed and pumped into the pneumatic press. On pressing, the free run juice and press juice were kept separate and cold settled for 18 hours. The crystal clear juice was then racked into another stainless steel fermentation tank and inoculated with yeast. The fermentation temperature started off at 11°C and was allowed to increase to 13°C where it was kept consistent. The wine was then blended together and left on the lees for an additional 3 weeks with regular stirring / mixing of the lees prior to bottling.

Wood ageing: None

