wine.co.za
easiest way to buy wine

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: 22.6Â° Balling
Acidity: 6.9 g/ltr
pH at harvest: 3.35

in the cellar : Fermentation temperature: 12 - 13ÂºC
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 11ÂºC and was allowed to increase to 13ÂºC 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