

Indaba Sauvignon Blanc 2005

Clean upfront grape fruit backed by some flintiness. Medium body wine with subtle but crisp acids and undertones of spiciness. It lingers on ones palate.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Cape Classics

winemaker : Mzokhona Mvemve

wine of origin : Coastal

analysis : alc : 12.0 % vol rs : 2.5 g/l pH : 3.5 ta : 6.56 g/l

type : White

ageing : 2 - 3 years

in the vineyard : Soil type: Lime and Stony soils

Age of vines: 12 - 16 years

Trellising: 3 Wire Hedge

Yield: 8 - 14 tons/ha

Irrigation: Drip

about the harvest: Picking date: Mid - Feb 2005

Grape Sugar: 24.1°B

Acidity: 6.89 g/l

PH at harvest: 3.12

Total production: 17777 cases

in the cellar : Fermentation temperature: 14°C

Grapes were destemmed, pressed, crushed and allowed to settle for 24 hours. No skin contact was allowed. Wines were fermented in stainless steel tanks at a temperature of 14°C and 14 days with lees contact and no malolactic fermentation.

Wood ageing: None.

