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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 â€“ 3 years

in the vineyard : Soil type: Lime and Stony soils
Age of vines: 12 â€“ 16 years
Trellising: 3 Wire Hedge
Yield: 8 â€“ 14 tons/ha
Irrigation: Drip

about the harvest: Picking date: Mid - Feb 2005
Grape Sugar: 24.1Â°B
Acidity: 6.89 g/l
PH at harvest: 3.12
Total production: 17777 cases

in the cellar : Fermentation temperature: 14Â°C
Grapes were destemed, 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 14Â° C and 14 days with lees contact and no malolactic fermentation.
Wood ageing: None.