

McGregor Colombard 2008

Lovely fresh guava and fruit flavours from this green tinted, off-dry wine. The balance of fruit acid and sweetness brings out the flavours in harmony to create a refreshing easy drinking wine.

Serve between 10Â° - 12Â° C. A wonderful companion to roast lamb and vegetables as well as fish and chicken dishes.

variety : Colombard | 100% Colombard

winery : McGregor Winery

winemaker : Andr  Scriven

wine of origin : McGregor

analysis : alc : 12.5 % vol rs : 10.0 g/l pH : 3.24 ta : 7.5 g/l va : 0.43 g/l so2 :
113 mg/l fso2 : 39 mg/l

type : White

pack : Bottle **closure :** Cork

in the vineyard : Specific vineyards were chosen and treated according to optimum viticulture practices. Planted on deep alluvial and yellow soft Karoo-soil, grafted on Richter 99 rootstock. Vines are trellised on an extended trellised system.

about the harvest: Date: Mid March

Type: Machine & Hand

Yield: 18 tons/Ha ; 5.5kg / vine

Sugar: 21.0Â° B

pH: 3.20

TA: 8.3 g/l

in the cellar : Normal cellar procedure of crushing, cooling, fermentation and racking were used to bring out the best characteristics of each in harmony and marry to perfection.

