

Makana Sauvignon Blanc 2004

A medley of tropical fruit on the nose with hints of gooseberries and freshly cut grass. This elegant Sauvignon Blanc embraces the palate with well balanced acidity and well integrated fruit. Wine was made in a reductive fashion.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Cape First Wines

winemaker : Christo Versfeld

wine of origin : Coastal

analysis : alc : 13.0 % vol rs : 6.0 g/l pH : 3.3 ta : 7.5 g/l va : 0.42 g/l so2 : 144 mg/l fso2 : 51 mg/l

type : White **style** : Dry

pack : Bottle

in the vineyard : Soil type: Hutton and Malmesbury Shale

Age of vines: 8 - 12 years

Trellising: Bush vine

Yield: 6 - 8 tons/ha

Irrigation: Dry land

about the harvest: Picking date: Middle February

Grape sugar: 23.5° Balling

Acidity: 7.5g/ltr

pH at harvest: 3.2

Total production: 3000 cases

in the cellar : Fermentation temperature: 11 - 12°C

Method: Grapes were destemmed, crushed and skin contact was given for three hours. On pressing, free run juice was kept separate from press juice then cold settled for 15 hours. Clear juice then racked to fermentation tank, and inoculated with yeast. Fermentation at 11 - 12°C for four weeks until fermentation was completed.

Wood ageing: None

