

Tier 4 - Makana Boutique Range Chardonnay 2004

John Platter 2007 - 4 Stars International Wine Challenge 2006 - Seal of Approval
Michelangelo Awards 2005 - Grand D'Or
Veritas 2005 - Bronze

The aroma of sweet melon and pear is well balanced by a subtle oak and butterscotch character. The palate has a delicious citrus and dried apricot flavour which is carried through on the finish by well-integrated wood.

variety : Chardonnay | 100% Chardonnay

winery : Cape First Wines

winemaker : Christo Versfeld

wine of origin : Coastal

analysis : alc : 13.5 % vol rs : 5.0 g/l pH : 3.5 ta : 6.0 g/l va : 0.4 g/l so2 : 43 mg/l fso2 : 110 mg/l

type : White wooded

pack : Bottle

John Platter 2007 - 4 Stars
International Wine Challenge 2006 - Seal of Approval
Michelangelo Awards 2005 - Grand D'Or
Veritas 2005 - Bronze

ageing : Maturation potential: 3 - 4 years

in the vineyard : Soil type: Hutton/Clovelly

Age of vines: 8 years

Trellissing: 3 Wire Perold

Yield: 6 tons/ha

Irrigation: Supplement drip

about the harvest: Picking date: End February 2004

Grape sugar: 24.8° Balling

Acidity: 7.8 g /l

pH at harvest: 3.3

in the cellar : Fermentation Temperature: 24°C

Method: Grapes were destemmed, crushed and pumped into the pneumatic press.

On pressing, the free run juice and pressed juice were kept separate and cold settled for 12 hours. The cloudy but clean juice was then racked into 300 litre French oak barrels where the juice was inoculated with yeast. The fermentation temperature started off at 12°C and increased to 24°C. Fermentation was completed within 2 weeks. The wine was left on the lees and in the wood for 9 months with regular stirring/mixing of the lees.

Wood ageing: 9 months in 300 litre French oak (40% new)

Total production: 370 cases

