



Fact Sheet:

Goïya, 750ml, Olifants River Region, South Africa

Varietal:

50% Chardonnay - 50% Sauvignon Blanc 2005

Vinification:

The red wines are produced at Vredendal Cellars, while the whites are vinted at Spruitdrift Cellars. This gives their separate staffs of winemakers the opportunity to focus on a limited number of wines, growers and vineyards. The wines are cold stabilized, fermented and aged in massive stainless steel containers, to highlight the bright fruit flavors. This ensures consistent quality and fresh, crisp tasting wines. All bottling and labeling is done in these facilities.

Tasting Notes:

Dominated by the Sauvignon Blanc, tamed by the Chardonnay. Flinty cotton-candy aroma on the nose, lively and crisp with honey suckle, green apple and citrus flavors followed with fresh herb and mineral nuances and a slightly dry finish on the palate. A great sipping wine and partner with fresh fruit or green-leaf salads, fish, pasta and white meat dishes.

Analysis

Alcohol 12.5%
 Sugar 8.1g/l
 TA 5.6g/l
 pH 3.5
 TSO 112mg/l

WINE TYPE	CASE PACK	BOTTLE UPC	CASE WEIGHT	CASE DIMENSIONS	CASES/LAYER	LAYERS/PALLET	CASES/PALLET	CASE UPC
CHARDONNAY SAUV. BLANC	12 x 750ml		32 lbs 4 oz	WxLxH 9 ½" x12 ½" x12"	14	4	56	