



Fact Sheet:

Matuba, 750ml, Western Cape, South Africa

Varietal:

100% Chardonnay 2005

Vinification:



Hand harvested in February from low yielding, 10 year old trellised and irrigated vines in the cooler areas of Paarl. The combination of soil diversity, cool coastal fog and breezes, and low temperatures at night enables the fruit to mature slowly. The vines are trellised on a 5-wire hedge system and the canopy specially cropped to allow the grapes to develop fully which in turn enhances even ripening and ideal flavor complexities. The grapes are crushed and fermented in stainless steel with no skin contact time. The juice is then allowed to settle at a very low temperature followed by natural fermentation. After fermentation the juice is kept on lees with periodic stirring to enhance flavor and body complexity. A small portion is stave fermented and blended back in to add flavor and complexity prior to bottling.

Tasting Notes:

This crisp white wine shows pear, pineapple and peach flavors, and pleasant tropical aromas followed by a smooth, creamy finish. Perfect as an aperitif, and with salmon, crab, shrimp and almost any light pasta dish. Drink now or bottle age a further 12 months.

Analysis

Alcohol 13.4%
 Sugar 4.1g/l
 TA 5.1g/l
 pH 3.2
 TSO 151mg/l

WINE TYPE	CASE PACK	BOTTLE UPC	CASE WEIGHT	CASE DIMENSIONS	CASES/LAYER	LAYERS/PALLET	CASES/PALLET	CASE UPC
CHARDONNAY	6 x 750ml	 7 05138 00013 6	32 lbs	WxLxH 7"x10½"x12"	28	4	112	 705138000143