



Fact Sheet:

Matuba, 750ml, Western Cape, South Africa

Varietal:

90% Chenin Blanc - 10% Chardonnay 2005

Vinification:



Hand harvested from irrigated vineyards in the Riebeek area. The grapes are destemmed and crushed in stainless steel at low temperatures. After fermentation, the juice is kept on lees, stirred every week for 8 weeks, then removed and kept on fine lees for 6 months. A small portion of Chenin and all Chardonnay was fermented in French oak.

Tasting Notes:

This Chenin Blanc exhibits soft floral nuances on the nose with tropical fruit flavors laced with hints of ripe passion fruit and vanilla, followed by light spice and crisp, clean finish. Enjoy now, but can be cellared for another two years. A great choice as an aperitif, or with oysters, mild cheeses, pasta, and spicy foods like an Indian curry or Thai dishes.

Analysis

Alcohol 13.0%
 Sugar 4.8g/l
 TA 5.1g/l
 pH 3.7
 TSO 153mg/l

| WINE TYPE | CASE PACK | BOTTLE UPC | CASE WEIGHT | CASE DIMENSIONS | CASES/LAYER | LAYERS/PALLET | CASES/PALLET | CASE UPC |
|--------------|-----------|--|-------------|----------------------|-------------|---------------|--------------|---|
| CHENIN BLANC | 6 x 750ml |  7 05138 00011 2 | 32 lbs | WxLxH 7"x10½"x12" | 28 | 4 | 112 |  705138000129 |