



Fact Sheet:

Matuba, 750ml, Western Cape, South Africa

Varietal:

100% Sauvignon Blanc 2005

Vinification:


Hand harvested in February from low yielding, 10 year old trellised and irrigated vines in the cooler areas of Paarl. Located on high slope vineyards facing south-east. Special canopy management ensures protection from the sun. 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 destemmed, crushed and cold soaked for 6 hours on skin at low temperatures. Fermented in stainless steel, the juice is then allowed to settle at a very low temperature. After fermentation the juice is kept on lees for 5 months with periodic stirring to enhance flavor and body complexity.

Tasting Notes:

A fresh, clean Sauvignon Blanc bursting with tropical fruit and candy apple flavors. A full, crisp and refreshing finish that tingles on the palate. Ready to enjoy now, will gain in complexity over the next year. Perfect as an aperitif, or with fresh green salads, seafood, fish, or white meat dishes and white sauce pastas.

Analysis

Alcohol 13%
 Sugar 1.9g/l
 TA 5.9g/l
 pH 3.4
 TSO 151mg/l

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