



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 barrels 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 matured for another 9 months in barrels prior to bottling.

Tasting Notes:

this crisp white wine shows rich butterscotch with pear, pineapple and peach flavors. Pleasant tropical aromas followed by a smooth, creamy finish. Great as an aperitif or when paired with seafood, white sauce pastas, or a fruit salad dessert. Ready to drink now or bottle age a further 3 -4 years in the cellar.

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 00001 3	39 lbs	WxLxH 7"x10½"x12"	28	4	112	 705138000020