



Fact Sheet:

Matuba, 750ml, Western Cape, South Africa

Varietal:

100% Sauvignon Blanc 2005

Vinification:



Handharvested 40% from vineyards high against the slopes of Groenberg at Wellington, 40% Villiersdorp and 20% Durbanville fruit. Special canopy management ensures protection from the sun, 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 12 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 3 months with periodic stirring to enhance flavor and body complexity

Tasting Notes:

This is a medium bodied, 100% Sauvignon Blanc filled with crisp citrus flavors, grapefruit and lime. Perfect when paired with pork, poultry or seafood, especially good with oysters. Ready to drink now or bottle age a further 12 - 18 months for added complexity.

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	 7 05138 00009 9	39 lbs	WxLxH 7"x10½"x12"	28	4	112	 705138000105