



Tasting notes 2005 vintage:

- Chardonnay
- Chenin Blanc
- Sauvignon Blanc
- Shiraz
- Pinotage
- Cabernet Sauvignon



MAN VINTNERS



Chardonnay 2005 • W.O. Coastal

Blend:

Chardonnay 95%
Sauvignon Blanc 5%

Production:

10,000 cases of 12

Grape source:

90% unwooded, un-irrigated vineyard in Perdeberg area in Paarl

5% wooded Chardonnay from Stellenbosch

5% Sauvignon Blanc from Coastal Region

Wine analysis:

Alc: 14.0% • RS 5.7 g/l • TA 6.8 g/l • pH 3.24

Winemaking techniques:

Grapes were hand harvested at full ripeness. After pressing and settling, the must was inoculated with South African yeast. Fermentation took place in stainless steel tanks over 24 days, with an average temperature of 13°. The wine was left on its lees for 4 months and given regular stirring. 5% barrel-fermented Chardonnay was added for complexity and mouth-feel, with 5% Sauvignon Blanc added to further increase complexity and for a touch of added acidity. Fined and filtered before bottling.

Vintage conditions:

2005 saw unusual growing conditions with erratic weather patterns and severe drought. On the positive side, the vines were generally disease free with small concentrated berries and fruit in good condition (after some sorting). Paarl had an early harvest with a small, good quality crop, and the Villiersdorp (Worcester) area also had a significantly smaller crop, producing good quality wines.

Wine description & food pairing

This refreshing wine has a bouquet of tropical fruit and melon. A rich and creamy palate with a mix of lively citrus and tropical fruit flavors. This is a versatile wine that will complement almost any food. Serve chilled





Chenin Blanc 2005 • W.O. Coastal

Blend:

Chenin Blanc 100%

Production:

10,000 cases of 12

Grape source:

100% from mostly dry-land, bush vines in Perdeberg region of Paarl

Wine analysis:

Alc 13.0% • RS 7.4 g/l • TA 7.5 g/l • pH 3.14

Winemaking techniques

Fully ripe grapes were hand harvested from 25-40year old traditional bush vine vineyards at a yield of less than 8 tons per hectare. After pressing and settling the must was inoculated and allowed to ferment over 20 days in stainless steel tanks at an average fermentation temperature of 13° centigrade. The wine was left on its lees until bottling.

Vintage conditions:

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Wine description & food pairing

Lively tropical fruit and melon aromas, with crisp, bold, sweet citrus and tropical fruit flavours backed with a refreshing acidity and minerality that is characteristic of Chenin from the best Perdeberg area vineyards. An excellent wine to go with most fish, poultry or salad dishes. Also a fabulous aperitif for a hot summer day. Serve chilled.



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Sauvignon Blanc 2005 • W.O. Western Cape

Blend:

Sauvignon Blanc 95%
Semillon 5%

Production:

5,000 cases of 12

Grape source:

50% Coastal, 50% Villiersdorp

Wine Analysis:

Alc 13.0% • RS 5.2 g/l • TA 5.2 g/l • pH 3.18

Winemaking techniques:

We were looking for a refreshing, racy style of Sauvignon Blanc. Grapes were hand harvested in the early morning to preserve the fruit flavors. We harvested at three different stages of ripeness to give a broader flavor profile. After pressing and settling, the must was inoculated and fermented over 22 days in stainless steel tanks at 13° centigrade. A small portion of Semillon was added for complexity and for the classic grassy touch it adds to the flavor profile. The wine was fined and filtered before bottling.

Vintage conditions:

2005 saw unusual growing conditions with erratic weather patterns and severe drought. On the positive side, the vines were generally disease free with small concentrated berries and fruit in good condition (after some sorting). Paarl had an early harvest with a small, good quality crop, and the Villiersdorp (Worcester) area also had a significantly smaller crop, producing good quality wines.

Wine description & food pairing:

The MAN Vintners Sauvignon Blanc has a lively bouquet of pineapple and limes with a mineral touch. It is a bright and refreshing wine that bursts with tropical fruit flavors. Excellent with salads and most fish dishes or simply as an aperitif. Serve chilled.



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Shiraz 2005

Wine of Origin Coastal Region

Blend:

Shiraz 100%

Production:

10,000 cases of 12

Grape source:

100% Perdeberg hills area in Paarl

Wine analysis:

Alc 14.0% • RS 6.8 g/l • TA 5.6 g/l • pH 3.62

Winemaking techniques:

From several un-irrigated vineyards in the Agter-Paarl area. Average yield of 8 tons/ha. Soils are Malmesbury Shale with excellent water retention ability. Must was inoculated with commercial South African yeast and allowed to ferment over 6 days in stainless steel, with regular pump-overs for extraction. Just before dryness, the wine was pressed and put back into tank for malolactic fermentation on staves. Wine was matured in stainless steel tank for 10 months on wood staves with micro-oxygenation and about 25% was matured in French and American oak barrels. Fined and filtered before bottling.

Vintage conditions:

We harvested from the 18th of January until the 15th of March. The average yield was 7.2 tons/ha. Winter in 2004 saw severe drought conditions which reduced the total production. Growing conditions were relatively ideal: Spring was mild with good rainfall, followed by a relatively dry and warm early summer with no terribly hot days. January to March was normal, except for 50mm of rain on the 26th of January, which helped our dry-land (un-irrigated) vineyards to produce grapes of above average quality. In general we were very satisfied with the 2005 growing season. The wines are very soft, aromatic and concentrated.

Wine description & food pairing:

Aromas of ripe plum and spices, mouth-filling sweet red-berry flavors and gentle tannins characterize this wine. It is the ideal wine to take along on a trek in the African bush, hunting big game. Serve at a cool room temperature.



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Pinotage 2005

Wine of Origin Coastal Region

Blend:

Pinotage 90%, Shiraz 10%

Production:

8,000 cases of 12

Grape source:

100% Perdeberg Hills in Paarl

Wine analysis:

Alc 14.0% • RS 4.6 g/l • TA 5.4 g/l • pH 3.69

Winemaking techniques:

The grapes were hand harvested at full ripeness. Yeast was added to the must and the juice was fermented in stainless steel tanks over 5 days with frequent pump-overs. A portion of the wine was fermented with staves. Just before dryness, the wine was pressed and racked back to tank for malolactic fermentation. Further tank maturation on staves with micro-oxygenation for 10 months. 10% Shiraz was blended for a touch of spice. After further tank maturation, wine was fined and filtered, then bottled.

Vintage conditions:

We harvested from the 18th of January until the 15th of March. The average yield was 7,2 tons/ha. Winter in 2004 saw severe drought conditions which reduced the total production. Growing conditions were relatively ideal: Spring was mild with good rainfall, followed by a relatively dry and warm early summer with no terribly hot days. January to March was normal, except for 50mm of rain on the 26th of January, which helped our dry-land (un-irrigated) vineyards to produce grapes of above average quality. In general we were very satisfied with the 2005 growing season. The wines are very soft, aromatic and concentrated.

Wine description & food pairing:

Packed with full red-berry flavors, touches of cinnamon and nutmeg spices, and soft tannins, this wine should pair well with most red meats or poultry. The sweet fruit flavors of Pinotage make it an ideal match for spicy curries. Serve at a cool room temperature





Cabernet Sauvignon 2005

2005 • W.O. Coastal

Blend:

Cabernet Sauvignon 95%, Merlot 5%

Production:

10,000 cases of 12

Grape source:

From mainly dry-land vineyards in the Perdeberg Hills area of Paarl

Wine Analysis:

Alc: 14.0% • RS 5.1 g/l • TA 5.5 g/l • pH 3.62

Winemaking techniques:

From a very large vineyard on the Knollefontein farm next to the Perdeberg Winery. Trellised vineyard with supplemental irrigation. Good Malmesbury shale soils. Characterised by a good balance between vigour and yield. Grapes were hand-harvested.

Commercial South African yeast was added to the must and fermentation took place over 5 days in stainless steel tanks at 24-28°C. Wine/juice was pumped over the skins 3 times daily to ensure that good extraction was achieved, while keeping the tannins soft and gentle. At dryness, the wine was lightly pressed and racked back to tank for malo-lactic fermentation on staves. Matured on staves for 10 months with micro-oxygenation with approximately 25% matured in a combination of French and American oak barrels. Wine was fined and filtered before bottling

Vintage conditions:

We harvested from the 18th of January until the 15th of March. The average yield was 7,2 tons/ha. Winter in 2004 saw severe drought conditions which reduced the total production. Growing conditions were relatively ideal: Spring was mild with good rainfall, followed by a relatively dry and warm early summer with no terribly hot days. January to March was normal, except for 50mm of rain on the 26th of January, which helped our dry-land (un-irrigated) vineyards to produce grapes of above average quality. In general we were very satisfied with the 2005 growing season. The wines are very soft, aromatic and concentrated.

Wine description & food pairing:

A bold and juicy red wine with red-berry fruit flavours and a touch of smoky oak spice and soft tannins. Should go nicely with a wide range of foods, particularly red meats and pasta. Serve at a cool room temperature.

