

Mooiplaas Sauvignon Blanc 2004

Green peppers and figs on the nose, palate is fresh and well balanced, with a long finish.

variety : Sauvignon Blanc | 100% Sauvignon Blanc
winery : Mooiplaas Estate
winemaker : Louis Roos
wine of origin : Stellenbosch
analysis : alc : 13.14 % vol rs : 2.0 g/l pH : 3.42 ta : 6.6 g/l
type : White
pack : Bottle **closure :** Cork

Veritas 2005 - Bronze

ageing : Good potential for further development in the bottle.

in the vineyard : Age of vines: 9 years
Yield hl/ha: 42
Clone types: 10B / 316 / 7A
Rootstocks: Richter 99 and Richter 110
Traning method: 3-Wire vertical trellis
Soil type: Oak leaf and Estcourt

about the harvest: The grapes were harvested on 24th February, rest 2nd March
Grape analysis:
Balling 21.6; pH 3.42; TA 6.6 g/l

in the cellar : Yeast type: Vin7 and CKS102
Fermentation method: 20h skin contact, juice cleaned by settling, fermented at 12 - 15°C for an average period of 14 days with Vin 7

