

## Mooiplaas Sauvignon Blanc 2005

Green peppers on the nose, with hints of green figs. The palate is fresh and well balanced, finishes with a nicely rounded mouthfeel. A fresh and lively wine, shows good potential.

**variety** : Sauvignon Blanc | 100% Sauvignon Blanc

**winery** : Mooiplaas Estate

**winemaker** : Louis Roos

**wine of origin** : Stellenbosch

**analysis** : **alc** : 13.85 % vol   **rs** : 2.32 g/l   **pH** : 3.49   **ta** : 6.78 g/l

**type** : White

**pack** : Bottle   **closure** : Cork

Wine Magazine - Best Value Wine Award 2007

SAA - premium & first class wine list 2007

Veritas 2006 - Bronze

Swiss International Air Lines Wine Awards 2006 - Silver

Veritas 2005 - Silver

**ageing** : Good potential for further development in the bottle.

**in the vineyard** : Grapes of two vineyards were used, 8 - 9 years old, on a three wire vertical trellis, at 380 m above sea level at the top of Bottelary Hills overlooking False Bay, characterized by cool south westerly winds in the afternoon, often causing a mist blanket over the hilltops, these high-laying vineyards are aptly named "Windhoek".

**about the harvest** : On 14 th February, very good flavours, bunches still quite green, although sugar level excellent, cool SW wind, grape temp 20°C.  
Analysis of grapes: Balling 23.2 ; pH 3.11 ; TA 10.4 g/l

**in the cellar** : Fermentation method: +- 9 - 10 h skin contact, only free run used, juice cleaned by settling, fermented at 12 - 15°C for 17 days with Vin 7, wine left on lees for 2 months.

Bottling date: 25 July 2005

Production: 5.8 and 7.8 tonnes per hectare

