

Mooiplaas Sauvignon Blanc 2006

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** : 13.14 % vol **rs** : 2.6 g/l **pH** : 3.09 **ta** : 6.7 g/l

type : White

pack : Bottle **closure** : Cork

2007 Swiss International Air Lines Wine Awards - Seal of Approval

ageing : Good potential for further development in the bottle.

in the vineyard : 11.0 and 12.0 tonnes per hectare (2006 was an unusually large Sauvignon crop, the average production is 7 to 9 tonnes per hectare from the Windhoek vineyards)

Grapes of two vineyards were used, 9 - 10 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 22 February, excellent flavours, mostly green fig and green pepper, grapes healthy with a good analysis ; Balling 22.3; pH 3.2; TA 8.6 g/l.

in the cellar : Fermentation: 24 h skin contact, juice cleaned by settling, fermented at 12° - 15° C for 22 days with a Vin 7/QA23 cocktail, wine left on primary lees for 3 months to reap benefit of yeast cell autolysis
Bottled: 2 October 2006 at Mooiplaas

