

Mooiplaas Sauvignon Blanc 2007

2007 was very close to an ideal summer for Sauvignon, dry but cool with unusually low night temperatures, grape flavours exceptional, and also the retaining of those flavours in the must, wine shows a lot of green flavours, very fresh on the palate, nice sugar/acid balance, one of the best Sauvignons from Mooiplaas in recent years, it will interesting to see how it develops in the bottle.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Mooiplaas Estate

winemaker : Louis Roos

wine of origin : Stellenbosch

analysis : alc : 13.4 % vol rs : 2.5 g/l pH : 3.32 ta : 6.5 g/l

type : White **style :** Dry

pack : Bottle **closure :** Cork

Veritas 2008 - Double Gold

2008 International Wine & Spirit Competition - Silver & Best in Class

2008 Michelangelo World Wine Awards - Gold Medal

2008 Old Mutual Trophy Wine Show - Silver Medal (82/100)

2008 Swiss International Air Lines Wine Awards - Bronze Award

2007 Veritas - Silver

ageing : Good potential for further development in the bottle.

in the vineyard : Grapes of two vineyards were used (block nrs 11 & 12), 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".

Age of Vines: 10 and 11 years

Yield hl/ha and tonnes/ha: 56.7 hl- and 8.73 tonnes/ha

Clone Types: Mostly 10B and 316

Rootstock: R99/R110

Training Method: 3-Wire vertical trellis

Soil Type: Estcourt/Oakleaf

about the harvest: Date Harvested: 13 February

Grape Analysis: Balling 22.3; pH 3.23; TA 9.0 g/l

