

Mooiplaas Sauvignon Blanc 2008

2008 was warmer than outstanding (and cool) 2007. More tropical notes on the nose can be observed, with fresh winter melon and litchi. Palate is clean and more mineral in character, good balance and length.

variety : Sauvignon Blanc | 100% Sauvignon Blanc
winery : Mooiplaas Estate
winemaker : Louis Roos
wine of origin : Stellenbosch
analysis : **alc** : 13.76 % vol **rs** : 1.9 g/l **pH** : 3.32 **ta** : 6.9 g/l
type : White **style** : Dry
pack : Bottle **closure** : Cork

ageing : Good potential for further development in the bottle.

in the vineyard : Grapes of 3 adjacent blocks were used, 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 highlaying vineyards are aptly named "Windhoek"

Age of Vines: 11 and 13 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: 25 February
Grape Analysis: Balling 22.8; pH 3.15; TA 9.45 g/l

in the cellar : The grapes were in excellent condition. After 12-24 hours skin contact the juice was cleaned by settling. Fermentation occurred at 13° - 15° C. The wine was left on primary lees for about 3 months after fermentation to reap benefit of autolysis of yeast cells, unfiltered until the final filtration at bottling.

Bottled 5 September 2008 on Mooiplaas.

