

Mooiplaas Langtafel White 2008

The object with the Langtafel range is pleasant drinking with good value. In this blend the Chenin Blanc contributes to fullness and length on the palate with more tropical flavours, while the Sauvignon adds zip and freshness, resulting in a clean, fruity wine with a pleasant lingering palate.

variety : Chenin Blanc | 51% Chenin Blanc, 49% Sauvignon Blanc

winery : Mooiplaas Estate

winemaker : Louis Roos

wine of origin : Stellenbosch

analysis : alc : 13.14 % vol rs : 2.6 g/l pH : 3.61 ta : 6.8 g/l

type : White **style :** Dry

pack : Bottle **closure :** Screwcap

in the vineyard : The Chenin Blanc was planted in 1980, the Sauvignon Blanc planted in 1982.

about the harvest: Date Harvested

Chenin Blanc: 27 & 28 February 2008

Sauvignon Blanc: 19 February 2008

Yield hl/ha and tonnes/ha

Chenin Blanc: 56 hl/ha or 7.5 tons/ha

Sauvignon Blanc: 49 hl/ha or 7.5 tons/ha

Grape Analysis

Chenin blanc: 22.9° B; pH 3.32; TA 8.7 g/l

Sauvignon Blanc: 21.1° B; pH 3.31; TA 9.2 g/l

in the cellar : Both varieties were reductively handled with 12 h skin contact was allowed. The juice was cleaned by settling and fermented at 13° - 15° C. After fermentation the wine was blended.

Yeast: Vin7/QA23

Bottled on the farm on 10 September 2008 and 16 December 2008.

