

Mapoggo Sauvignon Blanc / Chenin Blanc / Viognier 2009

The nose awakened by layered fruit of pineapple, mango, peach and dried apricot with hints of melon and green apple peel. Gooseberry surrounded by Hazelnut and vanilla lingers harmoniously through the pallet.

variety : Sauvignon Blanc | 72% Sauvignon Blanc, 25% Chenin Blanc, 3% Viognier

winery : Druk My Niet

winemaker : Abraham de Klerk

wine of origin : Paarl

analysis : **alc** : 14.00 % vol **rs** : 3.5 g/l **pH** : 3.79 **ta** : 5.7 g/l

type : White

pack : Bottle **closure** : Screwcap

in the vineyard : Decomposed granite with clay underneath Sand structured further down the slopes South and westerly facing 26 - 41 year old vines.

in the cellar : Grapes are pre cooled over night to 16° C, Meticulous hand sortation ensures that only the healthy berries were used, 2 - 4 hours skin contact in followed by pressing the berries very lightly to not extract harsh tannins, the juice is settled overnight at 10° C. A portion of the lease is blended back just before fermentation, fermentation is done in stainless steel with selected yeast strains and lasted 20 days. 11% were fermented in 2nd fill 225l French oak from the famous Chateau Laffite in Bordeaux. 155 days of extended lease contact were allowed. Stabilization were done with minimal intervention, bottling occurred on the 9th of September 2009 at 16° C.

