

## Mooiplaas Langtafel White 2009

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** : Sauvignon Blanc | 56% Sauvignon Blanc, 44% Chenin Blanc

**winery** : Mooiplaas Estate

**winemaker** : Louis Roos

**wine of origin** : Stellenbosch

**analysis** : alc : 13.6 % vol   rs : 3.1 g/l   pH : 3.46   ta : 6.4 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  
Sauvignon - 16, 18 and 24 February  
Chenin - 2 March

Yield hl/ha and tonnes/ha  
Chenin: 7.45 tonnes or 48 hl/ha  
Sauvignon: 7.71 tonnes or 50 hl/ha

Grape Analysis  
Sauvignon - Balling 21.3; pH 3.09; TA 11.65 g/l  
Chenin - Balling 25.6; pH 3.62; TA 6.8 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.

