

Mooiplaas Sauvignon Blanc 2010

Outstanding flavours which were retained in the must, the normal green fig flavours along with riper tropical notes like melon and litchi. Fresh 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 : 13.5 % vol pH : 3.21 ta : 10.9 g/l

type : White **style :** Dry

pack : Bottle **closure :** Cork

in the vineyard : On top of the Bottelary Hills at a height of 400 m above sea level overlooking False Bay. Vineyard is characterized by cool south westerly breeze in the afternoon, often causing a mist blanket.

Age of Vines: 14 years

Training Method: 3-Wire vertical trellis

Soil Type: Estcourt/Oakleaf

about the harvest: Date Harvested: 25 February

Grape Analysis: Balling 23.5° Balling

in the cellar : Grapes in excellent condition, 12 - 24 hours skin contact, juice cleaned by settling, fermented at 13° - 15° C, 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.

Bottling Date: 6 July 2010, Mooiplaas

