

## 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

