

## Cordoba Mount Claire Mountain White 1999

This refreshing wine shows typical citrus, lime flavours, complimented by a subtle grassiness. Slightly off-dry, the sugar/acid is balanced to yield an easy drinking, fruity white wine, with a lingering lemony aftertaste. Serve chilled with fish, poultry, pasta, cheese, or simply on its own.

**variety :** Pinot Blanc | Pinot Blanc

**winery :** Taaibosch Wines

**winemaker :** Chris Keet

**wine of origin :** Stellenbosch

**analysis :** alc : 13.5 % vol    rs : 6.6 g/l    pH : 3.1    ta : 6.0 g/l

**type :** White

### **in the cellar :** VINEYARDS

The Pinot Blanc grapes come from our high altitude vineyards on the slopes of the Helderberg Mountain, where the cooler temperature restrains the natural vigour of the vines, and concentrates the typical varietal character in the grapes. Practices such as pruning in Winter and selective shoot removal in Summer reduce the yields to ensure maximum ripeness, flavour and colour in our grapes. A philosophy of environmentally friendly farming results in the minimal use of fungicides, herbicides and insecticides.

### VINTAGE

This vintage enjoyed excellent weather conditions during the ripening period. Moderate days were followed by cool nights and enough rain before the harvest to irrigate our dry-land vineyards. During the harvest the days were warm, sunny and dry, so the grapes were harvested in a very healthy condition.

### WINEMAKING

The grapes were picked at optimum ripeness and gently destalked, crushed and pressed to extract the best quality juice. A long, cold fermentation was allowed in stainless steel tanks.

