

## Mooiplaas Langtafel White 2010

The object with the Langtafel range is pleasant drinking with good value. In this blend the Chenin 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 | 58% Sauvignon Blanc, 36% Chenin Blanc; 6% Semillon

**winery** : Mooiplaas Estate

**winemaker** : Louis Roos

**wine of origin** : Stellenbosch

**analysis** : alc : 13.3 % vol pH : 2.94 ta : 12.1 g/l

**type** : White **style** : Dry

**pack** : Bottle **closure** : Screwcap

**in the vineyard** : Sauvignon Blanc planted 1982, Chenin Blanc planted 1980.  
Training Method: 3-Wire vertical trellis & Bush Vines

**about the harvest**: Both varieties (Sauvignon Blanc and Chenin Blanc) were harvested at 7 tons per hectare, resulting in high concentrated flavours.

### Grape Analysis

Sauvignon - Balling 21.89; pH 2.94; TA 112.1 g/l

Chenin - Balling 26.28 pH 3.39; TA 8.55g/l

**in the cellar** : The grape analysis demonstrates the contribution of the 2 varieties to the blend, i.e. the minerality from Sauvignon and the fullness from the Chenin.

Both varieties were handled reductively prior to fermentation, +/-12 h skin contact was allowed; juice cleaned by settling, fermented at 13° - 15° C, blended after fermentation.

Bottling: Mooiplaas

