

Mooiplaas Langtafel White 2011

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** : 13.38 % vol **rs** : 2.4 g/l **pH** : 3.54 **ta** : 6.2 g/l

type : White **style** : Dry

pack : Bottle **closure** : Cork

in the vineyard : AGE OF VINES: Sauvignon blanc planted 1995, Chenin blanc planted 1980.

TRAINING METHOD3-Wire vertical trellis.

about the harvest: DATE HARVESTED: Sauvignon – 10 February, Chenin – 1 March
GRAPE ANALYSIS: Sauvignon - Balling 21.89; pH 2.94; TA 12.1 g/l, Chenin - Balling 26.28; pH 3.39; TA 8.55 g/l

in the cellar : YEAST TYPE: Vin 7 / QA23/Vin13

CELLAR NOTES: The grape analysis demonstrates the contribution of the varieties to the blend, i.e. the minerality from Sauvignon/Semillon 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.

