

## Mooiplaas Sauvignon Blanc 2011

2009 was an excellent year for Sauvignon, almost no rain during harvest, outstanding grape flavours which were retained in the must, on par with the 2007, but riper with more tropical notes on the nose, winter melon and litchi, fresh, palate is full, good balance and length.

**variety** : Sauvignon Blanc | 100% Sauvignon Blanc  
**winery** : Mooiplaas Estate  
**winemaker** : Louis Roos  
**wine of origin** : Stellenbosch  
**analysis** : alc : 13.85 % vol   rs : 1.3 g/l   pH : 3.38   ta : 5.7 g/l  
**type** : White   **style** : Dry  
**pack** : Bottle   **closure** : Cork

2009 Michelangelo International Wine Awards - Gold medal

**in the vineyard** : Grapes of 2 adjacent blocks were used, at 380 m above sea level at the top of Bottelary Hills overlooking False Bay, characterized by cool south westerly winds in the afternoon, often causing a mist blanket over the hilltops, these high-laying vineyards are aptly named "Windhoek".

AGE OF VINES: 14 and 15 years  
YIELD: hl/ha and tonnes/ha 44 hl- and 6.9 tonnes/ha  
CLONE TYPES: Mostly 10B and 316  
ROOTSTOCKS: R99/R110  
TRAINING METHOD: 3-Wire vertical trellis  
SOIL TYPE: Estcourt/Oakleaf

**about the harvest**: Date Harvested: 8 June 2009  
Yield hl/ha and tonnes/ha: 50 hl- and 7.71 tonnes/ha  
Grape Analysis: 22.7° Balling; pH 3.14; TA 10.1 g/l

**in the cellar** : The grapes were in excellent condition. After 12-24 hours skin contact the juice was cleaned by settling and fermented at 13° - 15° C. The wine was 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.

Bottled on 8 June 2009 at Mooiplaas.

