

Mooiplaas Sauvignon Blanc 2012

2012 was an excellent year for Sauvignon, outstanding grape flavours which were retained in the must, on par with the 2009, but riper with more tropical notes on the nose, winter melon and litchi, fresh, palate is full, good balance and length.

Tomato or goats cheese salads, roast fish and poultry, light pasta dishes.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Mooiplaas Estate

winemaker : Louis Roos

wine of origin : Stellenbosch

analysis : **alc** : 13.5 % vol **rs** : 1.3 g/l **pH** : 3.38 **ta** : 5.7 g/l

type : White **style** : Dry **body** : Full

pack : Bottle **size** : 750ml **closure** : Cork

2013 Michelangelo International Wine Awards - Gold

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

Clone types: Mostly 10B and 316

Rootstock: R99/R110

Training method: 3-Wire vertical trellis

Soil type: Estcourt/Oakleaf

about the harvest: Yield: hl/ha and tonnes/ha 44 hl- and 6.9 tonnes/ha

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.

