

Miles Mossop Wines Saskia 2012

Colour: This wine has a brilliant pale golden colour.

Nose: The aromas on the nose are opulent and intense with notes of white peach, toasted brioche ripe grilled pineapples and a hint of white pepper spice. There is an underlying hint of honey blossom and dried apricots.

Palate: The entry on the palate is that of ripe yellow and stone fruits with a full mid-palate reflecting the honey suckle and dried apricot. The finish is dry and textured with a hint of toastiness from the 2nd fill barrels used.

A perfect accompaniment to Lobster Bisque, Seafood Paella, Sushi or an mildly spicy dish.

variety : Chenin Blanc | 66% Chenin Blanc, 26% Viognier, 5% Verdehlo, 3% Clairette Blanche

winery : Miles Mossop Wines

winemaker : Miles Mossop

wine of origin :

analysis : alc : 14.0 % vol rs : 2.61 g/l pH : 3.28 ta : 6.1 g/l

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

pack : Bottle **size :** 0 **closure :** Cork

ageing : The wine drinks beautiful when young but will reward with further cellaring of up to 6 years from vintage.

in the vineyard :

Chenin Blanc: The grapes for the Chenin blanc are sourced from a 34 year old unirrigated bush vine vineyard planted on gravelly soils with a clay subsoil in Stellenbosch and a small portion is from the north eastern side of the Paardeberg in the Swartland region growing on Sandy Soils with a clay subsoil.

The Clairette blanche is from a similar site to the Paardeberg Chenin blanc.

The Verdehlo is from a 18 year old vineyard in Stellenbosch on slate soils.

The Viognier is sourced from a 9-year-old vineyard on the southern slopes of the Paardeberg in Paarl planted on decomposed and colluvium Granite soils.

about the harvest:

Chenin Blanc: I pick the Chenin blanc in Stellenbosch over 2 pickings. One early on (at around 22 brix) to ensure freshness, minerality and length in the wine and the second picking once the botrytis infection and raisining has begun for flavour, richness and complexity. The Swartland fruit is picked early in the season to preserve the mineral texture in the grapes.

The Clairette blanche is picked at a very low sugar (19.5 brix) to preserve the acidity that is inherently low in this variety.

The Verdehlo is picked at around 23 brix which is where it optimally expresses its yellow fruit characters.

The Viognier grapes are harvested at around 25 brix.

in the cellar : The grapes are whole bunch pressed. The juice is then run to 400 litre barrels after minimal settling and the fermentation is allowed to start naturally. After fermentation the wine topped regularly and matured sur-lie for 10 months in French oak, with regular lees stirring.

The 2012 vintage has no new wood just 2nd to 5th fill barrels have been used. After 10 months the wine is racked to tank for blending. The wine undergoes no cold



stabilisation but is protein stable. It could therefore throw a deposit over time.

7000 bottles were produced.