

## Mooiplaas Sauvignon Blanc 2002

Green peppers on the nose, with hints of green figs. The palate is fresh and well balanced, finish with some flintiness. A fresh and lively wine.

Accompanies seafood especially well, and is also excellent with pasta and pizza.

**variety** : Sauvignon Blanc | Sauvignon Blanc

**winery** : Mooiplaas Estate

**winemaker** : Louis Roos

**wine of origin** : Stellenbosch

**analysis** : alc : 12.71 % vol   rs : 3.68 g/l   pH : 3.37   ta : 7.25 g/l

**pack** : Bottle   **closure** : Cork

Swiss International Airlines Wine Awards 2003 - Gold

Wine of the Month Club January/February 2003 - Winner out of 58 wines

Fairbairn Capital Trophy Wine Show 2003 - Bronze

Japan Wine Challenge 2003 - Bronze

**ageing** : Enjoy within 2 years.

**in the vineyard** : 5 and 6 year old vines, both on a three wire vertical trellis, at 380m above sea level at the top of Bottelary Hills overlooking False Bay. Characterised by cool South-westerly winds from False Bay in the afternoon, causing a mist blanket over the hilltops.

**about the harvest**: Harvested on the 11th and 15th of February 2002 at 7.3 and 8 tonnes per hectare. The grapes were brought in at 21.2° Balling.

**in the cellar** : Skin contact was permitted for 4 - 6 hours after which the juice cleaned by letting it settle. Fermentation took place at 11° - 13°C for 14 days with the Vin 7 yeast strain.

Bottling took place on the estate on the 4th of June 2002.

