

Mooiplaas Sauvignon Blanc 2000

Lively, tropical flavours on the nose, with hints of green peppers. The palate is full and well balanced, backed up by crisp acid with a clean finish.
Accompanies seafood especially well.

variety : Sauvignon Blanc | Sauvignon Blanc

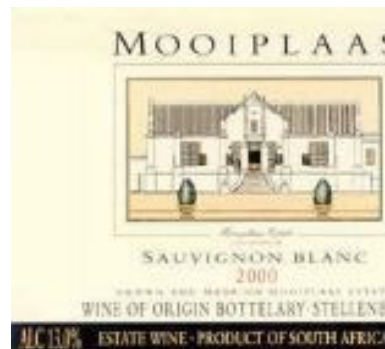
winery : Mooiplaas Estate

winemaker : Louis Roos

wine of origin : Stellenbosch

analysis : alc : 13.2 % vol rs : 3.2 g/l pH : 3.25 ta : 7.1 g/l

pack : Bottle **closure :** Cork



in the vineyard : 4 and 5 year old vines, both on a three wire vertical trellis, at 380 and 280 metres above sea level.

about the harvest: Harvested on the 4th of February 2000 at 6.8 and 3.1 tonnes per hectare. The grapes were brought in at 21.3° Balling.

in the cellar : Skin contact was allowed for 24 hours before the juice was cleaned by settling. Fermentation took place at 13°C for 16 days after which it was left on the primary lees for a further 2 months.
Bottling took place in June 2000.