

Mooiplaas Sauvignon Blanc 2001

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. A fresh and lively wine. Accompanies seafood especially well.

variety : Sauvignon Blanc | Sauvignon Blanc

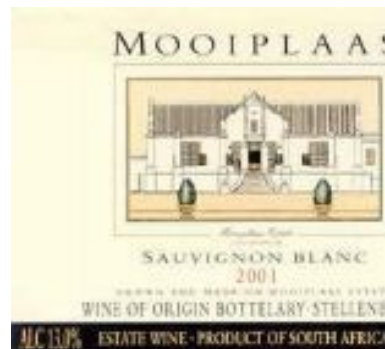
winery : Mooiplaas Estate

winemaker : Louis Roos

wine of origin : Stellenbosch

analysis : alc : 13.3 % vol rs : 2.5 g/l pH : 3.29 ta : 6.5 g/l

pack : Bottle **closure :** Cork



in the vineyard : 4 and 5 Year old wines, 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 7th of February 2001 at 5.8 and 6 tonnes per hectare. The grapes were brought in at 21° Balling.

in the cellar : Skin contact was permitted for 24 hours before the juice was cleaned by allowing it to settle. Fermentation took place between 11-13° C for 14 days using Vin 7 and Vin 13 yeast strains.

The wine was bottled on the estate on the 13th of June 2001.