

Mooiplaas Sauvignon Blanc 2003

Green peppers and figs on the nose, palate is fresh and well balanced, with a long finish.

Accompanies seafood especially well.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Mooiplaas Estate

winemaker : Louis Roos

wine of origin : Stellenbosch

analysis : **alc** : 13.29 % vol **rs** : 2.58 g/l **pH** : 3.43 **ta** : 6.42 g/l **so2** : 117 mg/l
fso2 : 34 mg/l

type : White **style** : Dry **wooded**

pack : Bottle **closure** : Cork

2007 Old Mutual Trophy Wine Show - Silver Medal Museum Class (80/100)

Veritas 2003 - Silver

Wine500 Club Summer 2003 Winner

Swiss Airlines International Wine Awards 2004 - Seal of Approval

Fairbairn Capital Trophy Wine show 2005 - Bronze

ageing : Good potential for further development in the bottle.

in the vineyard : Age of Vines: 8 years

Yield hl/ha: 42

Clone Types: 10B / 316 / 7A

Rootstocks: Richter 99, Richter 110

Trellising: 3-Wire vertical

Soil Type: Oak leaf, Estcourt

about the harvest: The grapes were harvested from 12 - 19 February 2003

Grape Analysis:

22.3° Balling, pH 3.10, TA 11.6g/l

in the cellar : Yeast Type: Vin7, CKS102

Fermentation: 6 Hours skin contact, juice cleaned by settling, fermented at 11 - 14°C for 21 days until dry, stayed on lees for 3 months.

No wood contact.

This wine was estate bottled on 24 July 2003.

