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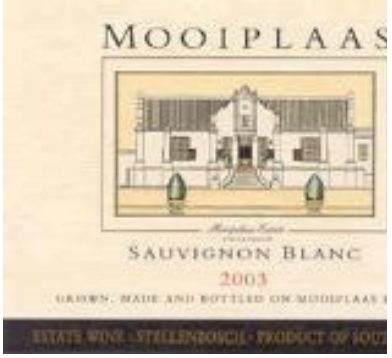
Mooiplaas Sauvignon Blanc 2003



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.