



MOOIPLAAS

WINE ESTATE
& PRIVATE NATURE RESERVE

Environmentally friendly wines

Mooiplaas Sauvignon blanc 2017

TASTING NOTES

Strawlike colour with hints of green fig, nettle and flinty undertone. Gooseberry and Granny Smith flavours are coupled with a firm acidity. The skillful management of extended lees contact is evident in the freshness and mouthfeel that this wine portrays.

IN THE VINEYARD

The vineyard is located high up in the Bottelary Hills of Stellenbosch at an altitude of 295m on a south eastern slope. Cool breezes from the Atlantic ocean make the site perfect for Sauvignon blanc. The vineyard shows vigorous growth and supplementary irrigation is performed when necessary.

Training method: 5- wire trellis system

Soil Types: Oakleaf, high potential soil

Harvest date: 10 and 13 Feb 2017. Harvested by hand.

Yield: 60hl- and 10 tonnes per hectare

IN THE CELLAR

Extremely dry year, but still an excellent crop (see the grape analysis). An outstanding vintage, no heat waves, and low night temperatures together with the dry summer provided healthy and flavourful grapes, almost no botrytis, some raisins. Three to four hour skin contact, juice cleaned by settling. 100% free run juice. Wine lees re-montage performed twice a week for 6 months in order to extract more flavor and body.

Bottling date: 31 Aug 2017

GRAPE ANALYSIS

Viticulturist	Tielman Roos
Balling	22.1
pH	2,99
TA (g/l)	11.8
Appellation	Stellenbosch

WINE ANALYSIS

Winemaker	Louis Roos / Lara Zietsman
ALC (%VOL)	13.0
RS (g/l)	3.1
pH	3.21
TA (g/l)	7.8

