



MOOIPLAAS

WINE ESTATE
& PRIVATE NATURE RESERVE

Environmentally friendly wines

Mooiplaas Sauvignon blanc 2024

TASTING NOTES

The wine has a pale straw colour with a slight green edge. It shows hints of lime, white pear and gooseberry with underlying tones of passion fruit and lemon thyme. The palate adds to these aromas, with flavours of Granny Smith apples, lemongrass and nettle. The wine has a good weight and balance on the palate, layered with minerality. The skillful management of extended lees contact is evident in the freshness and mouthfeel.

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 nearby Atlantic Ocean make the site perfect for Sauvignon Blanc. The vineyard shows vigorous growth, supported by supplementary irrigation when necessary.

Training method: 5- wire trellis system
Soil Types: Oakleaf, high potential soil
Harvest date: 15 Feb 2024. Harvested by hand.
Yield: 53hl- and 7.2 tonnes per hectare

IN THE CELLAR

The much-needed rainfall during winter and a rather cool summer provided ideal conditions for growth and ripening. An outstanding vintage for white grapes, no heat waves and low night temperatures together with a cool summer. Six hours skin contact, juice cleaned by settling. 100% Free run juice. Wine lees re-montage performed once a week for 3 months in order to extract more flavour and body.

FOOD PAIRING

Pair with tomato or goat's cheese salads, roast fish and poultry or light pasta dishes.

GRAPE ANALYSIS

Viticulturist	Tielman Roos
Balling	22
pH	3.3
TA (g/l)	8.23
Appellation	Stellenbosch

WINE ANALYSIS

Winemaker	Bertus Basson/ Louis Roos
ALC (%VOL)	13%
RS (g/l)	1.9
pH	3.39
TA (g/l)	6.1

