



MOOIJPLAAS

WINE ESTATE
& PRIVATE NATURE RESERVE

Environmentally friendly wines

Mooiplaas Laatlam Noble Late Harvest 2013

TASTING NOTES

This is the first Noble Late Harvest wine to be bottled on Mooiplaas. We eventually harvested 450 liters from a 0.9 ha vineyard, which relates to a loss of about 90% due to noble rot! The vineyard lies at a height of 280m in the Bottelary Hills. Nose shows the typical botrytis character, dried apricot and prune, great concentration and sweetness, backed by good acidity. The extended barrel ageing time adds to the complexity of the wine. Delicious with a strong blue cheese!

BLEND INFORMATION

100% Sauvignon blanc

IN THE VINEYARD

The vineyard is located 280m above sea level on a west facing slope in the Bottelary Hills of Stellenbosch. South-westerly winds from the Atlantic ocean lead to lower risk of sour rot when rot does occur, making the location ideal for a Noble Late Harvest.

Harvest date: 15 April 2013. Harvested by hand.

Yield: 5 hl/ha and 830kg/ha

IN THE CELLAR

Grapes were left on the vines until noble rot took place. The grapes were sorted to remove sour rot, destemmed and left on skins for about 24h. The grapes were pressed using a cheesecloth - a very hands-on process - to extract the (syrupy) juice. The juice was fermented until midway (11% v/v), in order to retain the sweet taste. Fermentation was stopped by the use of dry ice. After fermentation the wine was transferred to 2 225L French oak barrels to be aged for 30 months. The wine was then roughly filtered and bottled by hand.

Barrel profile: 50% 2nd fill and 50% 3rd fill. 100% French oak.

Bottling: 4 December 2015 at Mooiplaas

GRAPE ANALYSIS

Viticulturist	Tielman Roos
Balling	49.5
pH	4.08
TA (g/l)	5.54
Appellation	Stellenbosch

WINE ANALYSIS

Winemaker	Louis Roos
ALC (%VOL)	11.0
RS (g/l)	200.8
pH	3.82
TA (g/l)	6.8

LAATLAM
NOBLE LATE HARVEST



MOOIJPLAAS

ESTATE WINE
STELLENBOSCH - SOUTH AFRICA

The Mercia Collection

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