



MOOIPLAAS

WINE ESTATE
& PRIVATE NATURE RESERVE

Environmentally friendly wines

Mooiplaas Laatlam Noble Late Harvest 2014

TASTING NOTES

This is the second 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! 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: 16 April 2014. 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 (11.71% 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 2x 225L French oak barrels to be aged for 48 months. The wine was then roughly filtered and bottled by hand.

Barrel profile: 3rd fill. 100% French oak.

Bottling: 27 September 2018 at Mooiplaas

GRAPE ANALYSIS

Viticulturist	Tielman Roos
Balling	44
Appellation	Stellenbosch

WINE ANALYSIS

Winemaker	Louis Roos
ALC (%VOL)	11.71
RS (g/l)	172.6
pH	3.81
TA (g/l)	7

