

MILES MOSSOP WINES

Saskia 2012 Wine of Origin: Coastal region

Technical Analyses

pH: 3.28
TA: 6.1 g/l
RS: 2.6 g/l
Alc: 14.0 % by Vol.

Winemaking Notes

A blended dry white wine. Comprised of 66% Chenin blanc, 26% Viognier, 5% Verdehlo and 3% Clairette Blanche.

The grapes for the Chenin blanc are sourced from a 34 year old unirrigated bush vine vineyard planted on gravely soils with a clay subsoil in Stellenbosch and a small portion is from the north eastern side of the Paardeberg in the Swartland region growing on Sandy Soils with a clay subsoil. I pick the Chenin blanc in Stellenbosch over 2 pickings. One early on (at around 22 brix) to ensure freshness, minerality and length in the wine and the second picking once the botrytis infection and raisining has begun for flavour, richness and complexity. The Swartland fruit is picked early in the season to preserve the mineral texture in the grapes. The Clairette blanche is from a similar site to the Paardeberg Chenin blanc and is picked at a very low sugar (19.5 brix) to preserve the acidity that is inherently low in this variety.

The Verdehlo is from a 18 year old vineyard in Stellenbosch on slate soils. It is picked at around 23 brix which is where it optimally expresses its yellow fruit characters.

The Viognier is sourced from a 9-year-old vineyard on the southern slopes of the Paardeberg in Paarl planted on decomposed and colluvium Granite soils. The grapes are harvested at around 25 brix. The grapes are whole bunch pressed. The juice is then run to 400 litre barrels after minimal settling and the fermentation is allowed to start naturally. After fermentation the wine topped regularly and matured sur-lie for 10 months in French Oak, with regular lees stirring.

The 2012 vintage has no new wood just 2nd to 5th fill barrels have been used. After 10 months the wine is racked to tank for blending. The wine undergoes no cold stabilisation but is protein stable. It could therefore throw a deposit over time.

My winemaking philosophy is simple. Source grapes from exceptional vineyards, pick them at the correct time and help guide it through the natural process of winemaking. I try to achieve wines of finesse and elegance but still showing aspects of power and fruit concentration, having great texture while maintaining balance.

7000 bottles were produced

Tasting Notes

This wine has a brilliant pale golden colour.

The aromas on the nose are opulent and intense with notes of white peach, toasted brioche ripe grilled pineapples and a hint of white pepper spice. There is an underlying hint of honey blossom and dried apricots.

The entry on the palate is that of ripe yellow and stone fruits with a full mid-palate reflecting the honey suckle and dried apricot. The finish is dry and textured with a hint of toastiness from the 2nd fill barrels used.

Food pairing

A perfect accompaniment to Lobster Bisque, Seafood Paella, Sushi or any mildly spicy dish.

Maturation

This wine drinks well on release but will reward with cellaring for up to 6 years from harvest.

Awards

+27 (0) 82 413 4335

MILES@MILESMOSSOPWINES.CO.ZA
WWW.MILESMOSSOPWINES.CO.ZA

PO BOX 7339, STELLENBOSCH, 7599, SOUTH AFRICA.