



MILES MOSSOP WINES

Saskia 2013

Wine of Origin: Coastal region

Technical Analyses

pH: 3.27 ; TA: 5.8 g/l ; RS: 1.8 g/l; Alc: 13.8 % by Vol.

Winemaking Notes

This is a blended dry white wine comprised of 65% Chenin blanc, 17% Viognier, 9% Verdehlo and 9% Clairette Blanche.

The grapes for the Chenin blanc are sourced from an old unirrigated bush vine vineyard planted on shale soils in Stellenbosch and a small portion is from the north eastern side of the Paardeberg in the Swartland region growing granitic soils. The Chenin blanc in Stellenbosch was picked at around 24 brix with a bit of botrytis and raisining which adds complexity and richness richness. 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 young vineyard in the Swartland near the West Coast in an area known as Moutonshoek. The Viognier is sourced from a 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 liter barrels after minimal settling and the fermentation is allowed to start naturally. After fermentation the wine topped and matured sur-lie for 10 months in French Oak, with regular lees stirring.

The 2013 vintage was fermented and matured in around 15% New barrels with the remaining barrels being up to 8 years old. 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.

5600 bottles were produced

Tasting Notes

This wine has a stunning light golden hue.

The nose is packed with complex aromas of ripe yellow and stone fruits. There are intense floral nectar notes with a hint of marzipan and toasted brioche. The palate is full, rich and complex with flavours that mirror the aromas on the nose. The entry on the palate is rich, the mid-palate is full and the finish is dry, textured and lingering.

Food pairing

This wine is 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

New Release

Robert Parker's Wine Advocate 2014 – 90 points

MILES@MILESMOSSOPWINES.COM | WWW.MILESMOSSOPWINES.COM | +27 82 413 4335

PO BOX 7339, STELLENBOSCH, WESTERN CAPE, SOUTH AFRICA, 7599

 @MILESMOSSOP  /MILES MOSSOP WINES