

MILES MOSSOP WINES

Saskia 2011 Wine of Origin: Coastal region

Technical Analyses

pH: 3.28
TA: 6.9 g/l
RS: 4.1 g/l
Alc: 14.5 % 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 gravelly 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 winemaking is precisely the same as for the Chenin blanc.

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 regularly and matured sur lie for 10 months with regular lees stirring.

The Viognier is sourced from an 8-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. Pressing takes place whole bunch and the juice is run to barrel without settling. The juice is treated more oxidatively to manage the tannins inherent to Viognier. Fermentation takes place naturally and the wine is matured sur lie for 10 months with regular battonage. After 10 months in oak; of which 17% is new the rest 2nd, 3rd and 5th fill barrels (all French Oak); 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.

5900 bottles were produced

Tasting Notes

This wine has a brilliant pale golden colour.

The nose is opulent and brimming with aromas of white peach, lemon blossom, marzipan and ginger spice. There are underlying notes of buttered toast and lime zest.

The wine enters the palate with powerful fruit flavours that mirror the aromas on the nose. The mid-palate is intense and rich with stunning waxy notes and hints of toasted almonds. The wine finishes with a slight grip, great acidity and a reserved restraint.

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

5 Stars Platter's 2013

+27 (0) 82 413 4335

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

PO BOX 7339, STELLENBOSCH, 7599, SOUTH AFRICA.