

CHAPTER FOUR

2020 STELLENBOSCH SAUVIGNON BLANC

MMW
MILES MOSSOP
WINES



WINEMAKING NOTE: This is a 100% Sauvignon blanc from a single 33-year-old bush vine vineyard in the Stellenbosch region growing on decomposed shale soils.

The grapes were harvested at around 22,8 brix on the 29 th January. The grapes were picked into small grape crates and placed in a cold store overnight. The grapes were whole bunch pressed the next day and the juice settled overnight before being taken to 400L old French oak barrels for fermentation. The fermentation was allowed to start naturally and once completed the wine was topped and matured sur-lie for 9 months with regular lees stirring. This wine was bottled in November 2020

One 400L barrel was bottled in November 2019.

TASTING NOTES:

COLOUR: This wine displays a brilliant pale straw colour.

NOSE: Notes of quince, passion fruit and citrus zest are obvious on the nose. This is underpinned by hints of fresh brioche and vanilla..

PALATE: The palate is full and rich on entry with flavours of quince jelly, green figs and a pithy citrus texture. The mid-palate is creamy and round yet the finish is crisp and focused with a phenolic bite.

FOOD PAIRING: This wine is a perfect accompaniment to grilled fish, and chicken dishes.

MATURATION: This wine drinks well on release but will reward with cellaring for up to 10 years from harvest.

PRODUCTION: 740 bottles

TECHNICAL ANALYSIS:

- pH: 3.14
- TA: 6.40 g/l
- RS: 3.2 g/l
- Alc: 14.5 % by vol.

AWARDS

- New Release

This range of limited-release wines tells our story as it unfolds. Each Chapter is unique. Lovingly handcrafted by Miles in his pursuit of outstanding South African wines.

VITICULTURE | AREA: STELLENBOSCH

Altitude:	Aspect:	Row direction:	Planted in:	Soil Type:	Training:	Pruning:	Irrigation:	Plant Density:	Cropping:
230m	North East	SSE to NNW	1988	Oakleaf and Tukulu on Malmesbury Shale	Bush Vine	Spur pruned	Supplementary drip	3333 vines per hectare (1m X 3m spacing)	6 tons/ha or 39 hl/ha