

THE MOORING



The Mooring Sauvignon Blanc

Wine Description

A wine with a creamy texture and bright tropical fruit and citrus flavours. Crisp acidity and subtle minerality follows through on the palate.

Vineyards

The vineyards are found in a variation of meso-climates, exposed hills, and sheltered valleys, with soils from Granite, sandstone soils and clay. Grapes are picked from a selection of these different wards.

Winemaking Techniques

Harvesting occurred at optimal ripeness when the grapes were between 21 – 22° Balling. Picking was done in the early morning hours to ensure the grapes arrived cool at the cellar. Dry ice and sulphur were used to protect the grapes from oxidation during transportation.

Skin contact was given for six hours and thereafter the free run juice was separated from the press juice. Reductive winemaking practices were followed to retain as much flavour and complexity in the wine as possible.

After fermentation, the wine was racked and Batonage was applied once a week for one month. Wine was then racked, and returned to the stainless steel tank.

Vintage Conditions

In the months leading to the 2023 harvest, the Cape winelands had a below average winter rainfall. The lower rainfall combined with cooler summer conditions from November caused the grape bunches to have smaller berries with concentrated sugar levels, tannin concentration and more elevated phenolic compounds. Phenolic compounds are natural chemicals found in plants, including fruits and vegetables. They have antioxidant properties and can provide health benefits. In wine, they affect the taste, colour, and mouthfeel.

During late February we had heavy rainfall, which gave some relieve to our vineyards where we do not use irrigation. The 2023 vintage can be remembered as a vintage that led to exiting and complex wines.

Food Pairing

Seafood, asparagus, artichokes, Boursin cheese

Appellation: Coastal, South Africa | **Varieties:** 100% Sauvignon Blanc | **Harvest Date:** February
Vintage: 2023 | **Alc:** 12.5% | **RS:** 1.9 | **pH:** 3.42 | **TA:** 5.87