



VERTU VIN

Label: Miles Mossop Wines

Appellation: Saskia 2008

Region: Coastal region, South Africa

Winemaking: A blended dry white wine. Comprised of 71% Chenin blanc and 29 % Viognier. The grapes for the Chenin blanc are sourced from a 30 year old unirrigated bush vine vineyard planted on gravelly soils with a clay subsoil in Stellenbosch. I pick the Chenin blanc 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 grapes are destemmed and crushed and undergo maceration before pressing. The juice is then run to barrel after minimal settling and the fermentation is allowed to start naturally. After fermentation the wine was sulphured and matured sur lie for 10 months with regular lees stirring. The Viognier is sourced from a vineyard on the southern slopes of the Paardeberg in Paarl planted on decomposed and colluvial Granite soils. The grapes are harvested at around 26 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 20% is new the rest 2nd, 3rd and 5th fill barrels (all French oak from burgundy coopers); 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.



Chemical Analysis: pH: 3.20, TA: 6.5, RS: 4.2, Alc: 15.0% Vol

Tasting notes: Colour: Brilliant golden straw colour with lime flecks. Nose: This is an intensely complex wine with aromas of toasted almonds, honeysuckle, limes and white peach. There are hints of tropical fruits such as mango and pineapple which are interwoven with stunning spicy aromas of flint and white pepper. Palate: The palate is full and rich mirroring the nose with flavours of toasted almond brioche, apricots and peach. A rich mid palate accentuated by a creaminess and finishing with a long textured mouth-feel and a vibrant acidity. The blend is beautifully balanced with no dominant varietal or notes.

Food Pairing: Seared Yellow fin Tuna marinated in wasabi, soy sauce and pickled ginger served .on wilted spinach and aromatic basmati rice or Crayfish Bouillabaisse.

Awards: 4 stars Wine Magazine Aug '09 & Top 10 Bordeaux Style Red blend.