



MOOIJPLAAS

WINE ESTATE
& PRIVATE NATURE RESERVE

Environmentally friendly wines

Mooiplaas Houmoed Chenin blanc bush vine 2015

TASTING NOTES

The Houmoed Chenin blanc is only bottled in exceptional years, the previous vintage being 2013. Wine shows bee's wax/dried peach on the nose, along with almonds/marzipan from the barrels, good weight on the palate with some minerality and a long finish. Fruit and oak well balanced, a big wine with the typical wonderful mouthfeel of ripe Chenin blanc.

IN THE VINEYARD

Grapes from the 2 ha Houmoed single vineyard, planted by NJ Roos in 1972. Dry land bush vine at 290 m above sea level on a lovely site in the Bottlery Hills overlooking both False Bay and Table Bay, on a south-west facing slope.

(Note - the word Houmoed is Afrikaans for "to keep faith, or to persevere").

Training method: Bush vines

Soil Types: Oakleaf, high potential soil

Harvest date: 17 February 2015. Harvested by hand.

Yield: 38.5 hl and 5.92 tonnes/ha

IN THE CELLAR

Grapes in excellent condition, 7-24 hours skin contact, juice cleaned by settling, allowed to ferment spontaneously with wild yeast. \pm 5B fermented in tank, the balance of fermentation took place in 225L 3rd and 4th fill French oak barrels. Extended lees contact allowed and left in barrels for \pm 7 months. No stabilization and unfiltered until a rough filtration prior to bottling.

Barrel profile: 50% 2nd fill and 50% 3rd fill. 100% French oak.

Bottling: 6 April 2015 at Mooiplaas

GRAPE ANALYSIS

Viticulturist	Tielman Roos
Balling	24.06
pH	3.39
TA (g/l)	7.22
Appellation	Stellenbosch

WINE ANALYSIS

Winemaker	Louis Roos
ALC (%VOL)	14.0
RS (g/l)	2.4
pH	3.54
TA (g/l)	5.5

