



MOOIPLAAS

WINE ESTATE
& PRIVATE NATURE RESERVE

Environmentally friendly wines

Mooiplaas Chenin blanc 2017

TASTING NOTES

Lovely straw colour, nose decidedly tropical with litchi / mango / and summer melon flavours, good weight and balance on the palate, lovely minerality on the 2017 vintage. The wonderful mouthfeel that typifies ripe Chenin blanc has already started to develop and will increase in the next 12 – 24 months. The slightly higher than usual RS adds to the palate of the wine, interestingly enough it is not really apparent on the palate.

IN THE VINEYARD

Grapes from the Houmoed vineyard block were used, a dry land bush vine block, 2 ha in size, planted by Nicolaas Roos in 1972 on rootstock Richter 99, altitude 280 m above sea level on a western slope of the Bottelary Hills. A clear line of sight to False Bay, which implies an afternoon cooling sea breeze.

Training method: Bush vines

Soil Types: Oakleaf, high potential soil

Harvest date: 17 February 2017. Harvested by hand.

Yield: 44hl- and 7.4 tonnes per hectare

IN THE CELLAR

Extremely dry year, but still an excellent crop (see the grape analysis). An outstanding vintage; no heat waves and low night temperatures together with the dry summer provided healthy and flavourful grapes, almost no botrytis, some raisins. Three hours skin contact, juice cleaned by settling, allowed to ferment spontaneously with wild yeast. The fermentation stopped with some residual sugar; we left it like that. Extended lees contact allowed after fermentation.

Bottling: 26 May 2017 at Mooiplaas

GRAPE ANALYSIS

Viticulturist	Tielman Roos
Balling	23.4
pH	3.29
TA (g/l)	8.5
Appellation	Stellenbosch

WINE ANALYSIS

Winemaker	Louis Roos
ALC (% VOL)	13.5
RS (g/l)	6.6
pH	3.49
TA (g/l)	5.6

