



MOOIPLAAS

WINE ESTATE
& PRIVATE NATURE RESERVE

Environmentally friendly wines

Mooiplaas Chenin blanc 2019

TASTING NOTES

Lovely pale straw colour, nose decidedly tropical with quince / golden delicious apples / litchi / mango / and summer melon flavours, good weight and balance on the palate, layered with minerality on the palate. The wonderful mouthfeel that typifies ripe Chenin blanc has already started to develop and will increase in the next 12 – 24 months.

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: 25 February Harvested by hand.

Yield: 37hl and 4.89 tonnes per hectare

IN THE CELLAR

The much needed rainfall during winter and a relatively cool summer provided ideal conditions for growth and ripening. An outstanding vintage for white grapes, no heat waves and low night temperatures together with a dry summer and some welcoming rain in February provided flavourful grapes with 5% botrytis. Three hours skin contact, juice cleaned by settling, 40% of the volume was allowed to ferment spontaneously with wild yeast. After fermentation the wine was blended together. Extended lees contact allowed after fermentation.

Bottling: 20 May 2019 at Mooiplaas

FOOD PAIRING:

Crayfish, prawn, grilled fish, creamy pasta dish and roast chicken

GRAPE ANALYSIS

Viticulturist	Tielman Roos
Balling	23
pH	3.4
TA (g/l)	6
Appellation	Stellenbosch

WINE ANALYSIS

Winemaker	Bertus Basson / Louis Roos
ALC (%VOL)	13.64
RS (g/l)	1.8
pH	3.43
TA (g/l)	5.4

