



MOOIPLAAS

WINE ESTATE
& PRIVATE NATURE RESERVE

Environmentally friendly wines

Mooiplaas Chardonnay 2022

TASTING NOTES

Lovely pale straw colour. Nose distinctly fresh with hints of peach and lime with a gentle oak influence. The palate has a good weight with some minerality and a long finish. Excellent balance between fruit and oak flavours.

IN THE VINEYARD

The soil is comprised of red clay (Hutton) as well as large granite deposits. Clay adds structure to the wine, while the granite produces great minerality and finesse.

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, cool summer. Juice cleaned by settling. The grapes were whole bunch pressed and barrel fermented, with bâtonnage for 3 months.

Barrel profile: Wine was aged for 11 months in older 300L French oak barrels.

Bottling: 12 Dec 2022

FOOD PAIRING

Pork, tuna, roast chicken and vegetarian dishes.

GRAPE ANALYSIS

Viticulturist	Tielman Roos
Balling	22.5
pH	3.3
TA (g/l)	6
Appellation	Stellenbosch

WINE ANALYSIS

Winemaker	Bertus Basson / Louis Roos
ALC (% VOL)	12.32
RS (g/l)	2.9
pH	3.34
TA (g/l)	5.6

