



MOOIJPLAAS

WINE ESTATE
& PRIVATE NATURE RESERVE

Environmentally friendly wines

Mooiplaas Houmoed Chenin Blanc 2022

TASTING NOTES

The Houmoed Chenin Blanc is only bottled in exceptional years. The wine shows quince, apricot, peach, hints of honey, almonds and floral aromas which characterize a fresh and upfront nose. The palate has a good weight 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 Bottelary Hills overlooking both False Bay and Table Bay, on a south-west facing slope.

(Note - Houmoed is an Afrikaans word synonymous with grit, determination and perseverance which aptly characterizes the vines themselves)

Training method: Bush vines

Soil Types: Oakleaf, high potential soil

Harvest date: 01 March 2022, hand harvest

Yield: 37hl and 4.86 tonnes/ha

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, minimum heat waves and low night temperatures together with a dry summer and some welcoming rain in February provided flavourful grapes with 10% botrytis. Three hours skin contact, juice cleaned by settling, fermented with different yeast strains and aged in barrel for 12 months.

Barrel profile: 20% 1st fill, 20% 2nd fill and the balance 3rd and 4th fill oak (90% French and 10% Hungarian).

Bottling: 04 May 2023

GRAPE ANALYSIS

Viticulturist	Tielman Roos
Balling	22.5
pH	3.5
TA (g/l)	6
Appellation	Stellenbosch

WINE ANALYSIS

Winemaker	Bertus Basson / Louis Roos
ALC (%VOL)	13.76
RS (g/l)	1.7
pH	3.5
TA (g/l)	5.8

