



# MOOIJPLAAS

WINE ESTATE  
& PRIVATE NATURE RESERVE

*Environmentally friendly wines*

## Mooiplaas Chardonnay 2024

### TASTING NOTES

A lovely pale straw color with a fresh, inviting nose showcasing hints of peach, lime, and a subtle oak influence. The palate offers a well-balanced combination of fruit and oak, with good weight, elegant minerality, and a long, refined finish.

### IN THE VINEYARD

The vines are rooted in a combination of red clay (Hutton) and large granite deposits. The clay contributes to the wine's structure, while the granite enhances its minerality and finesse.

### IN THE CELLAR

The 2024 vintage benefited from much-needed winter rainfall and a relatively cool summer, creating ideal conditions for growth and ripening. With no heat waves, consistently low night temperatures, and a dry, cool season, it was an exceptional year for white grapes.

The grapes were whole-bunch pressed, and the juice was clarified by settling. Fermentation took place in barrels, followed by bâtonnage (lees stirring) for six months.

Barrel profile: Aged for six months in older 300L French oak barrels to enhance complexity while maintaining freshness.

### Food Pairing

Perfectly complements pork, tuna, vegetarian dishes, and roasted chicken.

### GRAPE ANALYSIS

Viticulturist	Tielman Roos
Balling	23
pH	3.3
TA (g/l)	7
Appellation	Western Cape

### WINE ANALYSIS

Winemaker	Bertus Basson / Louis Roos
ALC (%VOL)	14.28
RS (g/l)	2.3
pH	3.47
TA (g/l)	6.2

