



MOOIJPLAAS

WINE ESTATE
& PRIVATE NATURE RESERVE

Environmentally friendly wines



Mooijplaas Chenin Blanc 2024

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 finish. 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 280m above sea level on a western slope of the Bottelary Hills. A clear line of sight to False Bay, which ensures an almost constant cooling sea breeze.

Training method: Bush vines
Soil Types: Oakleaf, high potential soil
Harvest date: 27 February 2024, hand harvest
Yield: 34hl and 5 tonnes per hectare

IN THE CELLAR

The much-needed rainfall during winter and a rather 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 cool summer. Juice cleaned by settling, 50% of the volume was allowed to ferment spontaneously with wild yeast. After fermentation the wine was blended. Extended lees contact allowed after fermentation.

FOOD PAIRING:

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

GRAPE ANALYSIS

Viticulturist	Tielman Roos
Balling	22.5
pH	3.3
TA (g/l)	7
Appellation	Stellenbosch

WINE ANALYSIS

Winemaker	Bertus Basson / Louis Roos
ALC (%VOL)	13.5%
RS (g/l)	1.7
pH	3.42
TA (g/l)	6

