

## Mooiplaas Chenin Blanc 2005

The object was to make a Chenin with body and length, hence the time on lees and the late harvest character (about 25% Botrytis/raisins). The palate is full and rounded with a nice sugar/acid balance and good length. Chenin in this style should improve further with time in bottle. This will be the first Chenin that we bottle.

**variety :** Chenin Blanc | Chenin Blanc

**winery :** Mooiplaas Estate

**winemaker :** Louis Roos

**wine of origin :** Stellenbosch

**analysis :** alc : 14.29 % vol    rs : 3.48 g/l    pH : 3.52    ta : 5.78 g/l

**type :** White

**pack :** Bottle    **closure :** Cork

Veritas 2005 - Gold

**in the vineyard :** Grapes from only one vineyard were used, 2ha in size, planted (by my father) in 1972 on Richter 99, dry land bush vine, at 280m above sea level on a western slope. Vineyard goes by the name of "Houmoed" (from the neighbouring farm with that name).

**about the harvest:** Harvested on 24th February, 20 - 25% raisins and Botrytis rot.  
Analysis of grapes: Balling 25.0 ; pH 3.40 ; TA 6.8 g/l

**in the cellar :** Fermentation: +- 13 h skin contact, juice cleaned by settling, fermented at 12 - 15°C for about a month with Vin 7, wine left on leese for 2 months.  
Bottling date: 26 July 2006

