

Mooiplaas Chenin Blanc 2006

The objective was to make a Chenin with body and length, hence the fully ripe grapes as well as time on lees after fermentation. Some tropical flavours on the nose, palate is full and rounded with a well balanced sugar/acid ratio and good length, drinks well, as Chenin does. Chenin in this style should develop further with time in bottle.

variety : Chenin Blanc | Chenin Blanc

winery : Mooiplaas Estate

winemaker : Louis Roos

wine of origin : Stellenbosch

analysis : alc : 13..9 % vol rs : 3.8 g/l pH : 3.36 ta : 5.85 g/l

type : White

pack : Bottle **closure :** Cork

2008 Swiss International Air Lines Wine Awards - Best Value White

2008 Swiss International Air Lines Wine Awards - Gold Award

2007 Michelangelo International Wine Awards - Gold Medal

2007 Swiss International Air Lines Wine Awards - Silver Award

in the vineyard : Production: 7.2 tonnes per hectare

Grapes from only one vineyard were used, 2 ha in size, planted (by my father) in 1972 on Richter 99, dry land bush vine, at 280 m above sea level on a western slope.

Vineyard goes by the name of "Houmoed" (from the adjacent farm with that name).

about the harvest: On 6&8 March, 10 - 15% raisins and Botrytis rot (terrible heatwave, temperature on 6 March up to 37° C, Balling shot up as a result).

Analysis of grapes: Balling 27.6 ; pH 3.35 ; TA 7.9 g/l

