

Mooiplaas Chenin Blanc 2007

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, should develop further with time in bottle.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Mooiplaas Estate

winemaker : Louis Roos

wine of origin : Stellenbosch

analysis : alc : 14.41 % vol rs : 2.59 g/l pH : 3.52 ta : 5.51 g/l

type : White **style** : Dry

pack : Bottle **closure** : Screwcap

Veritas 2008 - Bronze

2008 International Wine & Spirit Competition - Bronze

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

about the harvest: Harvested on 26 February 2007, 15% raisins and Botrytis rot.

Analysis of grapes: Balling 24.9; pH 3.34; TA 7.4 g/l

Average yield: 8.3 tons/ha

in the cellar : The objective was to make a Chenin with body and length, hence the fully ripe grapes as well as time on lees after fermentation (the riper 2007 spent less time on lees than 2006's 4 months). ± 15 h skin contact, juice cleaned by settling, fermented at 12° - 15° C for about a month with Vin 7, wine left on lees for about 1 month.

