

Mooi Bly Chenin Blanc 2008

The wine is made in a traditional Chenin Blanc style - dry but with bright tropical fruits, granadilla and ripe peaches on the nose, with a hint of lime and pineapple. Due to our high granite soils, this wine has a lot of minerality

variety : Chenin Blanc | 100% Chenin Blanc

winery : Mooi Bly

winemaker : Erik Schouteden

wine of origin : Coastal

analysis : alc : 13 % vol

type : White **style :** Dry

pack : Bottle **closure :** Cork

in the vineyard : This Chenin Blanc is made from vines with an average age of 30 years.

about the harvest: The grapes are hand picked in the morning coolness at 23Â° Balling and went through a second selection in the cellar to make sure that only the perfect bunches end up in the press.

in the cellar : The grapes never exceeded 21Â° C and during the fermentation we kept the temperatures at 15Â° C to ensure optimum fruitiness. The wine is fermented using selected="true" yeast cultures. After fermentation, the unwooded wine is left for 4 months on its lees before being bottled. During this period the lees was pumped through the fresh wine weekly to gain fruitiness.

