

Mooiplaas Chenin Blanc 2008

The aimed for style is 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, botrytis influence evident in some late harvest character. The palate is full and rounded with a well balanced sugar/acid ratio and good length with a wonderful mouthfeel. An excellent food wine.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Mooiplaas Estate

winemaker : Louis Roos

wine of origin : Stellenbosch

analysis : **alc** : 14.11 % vol **rs** : 2.2 g/l **pH** : 3.63 **ta** : 6.9 g/l

type : White **style** : Dry

pack : Bottle **closure** : Cork

2009 Decanter World Wine Awards - Bronze medal

2009 Sure Pure Chenin Blanc Challenge - Best Overall and Best Unwooded Chenin Blanc

4½ stars - WINE Magazine

ageing : Drinks very well, as Chenin does and should develop further with time in the bottle.

in the vineyard : Grapes from only one vineyard were used, 2 ha in size, planted by Nicolaas Roos in 1972. Dry land bush vines at 280 m above sea level on a western slope.

about the harvest: Harvest took place on 27 February, 15% raisins and Botrytis rot.

Grape analysis:

Balling: 25.64°

pH: 3.33

TA: 8.45

in the cellar : 15 hour skin contact, juice cleaned by settling. Fermentation at 12° - 15° C for 30 days and left on the lees for 1 month.

Bottled 4 September 2008 on Mooiplaas.

