

Mooiplaas Chenin Blanc 2009

2009 harvest saw no rain (as in 2008), hence the almost total absence of Botrytis (vs $\pm 15\%$ in 2008), grapes in excellent health, wild fermentation a first, wine shows typical beeswax/driedpeach on the nose, with good weight and balance on the palate with some minerality in the 2009, the wonderful mouthfeel that typifies Chenin has already started to develop, but will increase in the next 12 months.

variety : Chenin Blanc | 92% Chenin Blanc, 8% Semillon

winery : Mooiplaas Estate

winemaker : Louis Roos

wine of origin : Stellenbosch

analysis : alc : 14.04 % vol rs : 3.3 g/l pH : 3.37 ta : 5.4 g/l

type : White **style** : Dry

pack : Bottle **closure** : Cork

2009 John Platter Wine Guide - 4 stars

in the vineyard : Vineyard: 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".

Age of vines: 37 years

Rootstock: R99

Training method: Bush Vines

about the harvest: Harvest date: 9 - 10 March 2009

Average yield: 56 hl- and 8.64 tonnes/ha

Grape analysis: 25.9° Balling; pH 3.37; TA 7.41 g/litre

in the cellar : The grapes were in excellent condition. After 7-24 hours skin contact the was juice cleaned by settling and fermented spontaneously with wild yeast at 13° - 15° C. The wine was left on the primary lees for about 2 months after fermentation to reap benefit of autolysis of yeast cells. Unfiltered until the final filtration at bottling

Bottled on 9 June 2009 at Mooiplaas.

