

## Mooiplaas Chenin Blanc Bush Vines 2010

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, palate is full and rounded with a well balanced sugar/acid ratio and good length, wonderful mouthfeel, drinks well, as Chenin does.

Excellent food wine.

**variety** : Chenin Blanc | 94% Chenin Blanc, 6% Semillon

**winery** : Mooiplaas Estate

**winemaker** : Louis Roos

**wine of origin** : Stellenbosch

**analysis** : alc : 13.8 % vol    rs : 3.1 g/l    pH : 3.39    ta : 7.9 g/l

**type** : White    **style** : Dry

**pack** : Bottle    **closure** : Cork

**ageing** : Should develop further with time in 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.

Age of vines: 39 years

Rootstock: R99

Training method: Bush Vines

**about the harvest**: Harvest date: 26 - 27 February 2010

Grape analysis: 25.5° Balling

**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 one month.

Bottling: 6 July 2010 on Mooiplaas

