

Mooi Bly Chenin Blanc 2010

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** : 13.5 % vol **rs** : 1.2 g/l **pH** : 3.29 **ta** : 6.6 g/l **va** : 0.39 g/l **so2** : 120 mg/l **fso2** : 28 mg/l

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 23°C 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 21°C and during the fermentation we kept the temperatures at 15°C to ensure optimum fruitiness. The wine is fermented using selected 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.