

Houmoed Single Vineyard Chenin Blanc 2007

Grapes in excellent health, wild fermentation. Wine shows bee's wax/dried peach on the nose, along with almonds/marzipan from the barrels, good weight on the palate with some minerality and a long finish. Fruit and oak well balanced, a big wine with the typical wonderful mouthfeel of ripe Chenin.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Mooiplaas Estate

winemaker : Louis Roos

wine of origin : Bottelary Hills

analysis : alc : 14 % vol pH : 3.37 ta : 7.41 g/l

type : White

pack : Bottle **closure :** Cork

in the vineyard : Grapes from the Houmoed Single Vineyard, 2 ha in size, planted (by NJ Roos) in 1972 on Richter 99, dry land bush vine, at 280 m above sea level on a western slope of the Bottelary Hills.

Soil Types: Glenrosa / Cartreff / Oakleaf

Training Method: Bush vines

about the harvest: Harvested on the 9th March 2009 at 25.9° Balling

in the cellar : Grapes in excellent condition, 7-24 hours skin contact, juice cleaned by settling, allowed to ferment spontaneously with wild yeast. Left in barrel on lees for 9 months, no stabilisation, unfiltered until the final filtration prior to bottling.

