

## Mooi Bly Chenin Blanc 2011

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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

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**variety :** Chenin Blanc | 100% Chenin Blanc

**winery :** Mooi Bly

**winemaker :** Erik Schouteden

**wine of origin :** Coastal

**analysis :** alc : 13.0 % vol   rs : 2.3 g/l   pH : 3.24   ta : 6.3 g/l

**type :** White   **style :** Dry

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

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