

Mooiplaas Chenin Blanc Bush Vines 2012

The wine shows our characteristic wild honey, peaches and apricot flavours. A well made complex wine with a well balanced palate, good structure and long lingering finish.

Fresh tomato soup, seafood bisque, grilled fish and seafood dishes, vegetarian pizza and pasta dishes, salads, roast or grilled chicken.

variety : Chenin Blanc | Chenin Blanc, Semillon

winery : Mooiplaas Estate

winemaker : Louis Roos

wine of origin : Stellenbosch

analysis : alc : 13.5 % vol rs : 3.2 g/l pH : 3.4 ta : 5.3 g/l

type : White **style :** Dry

pack : Bottle **size :** 750ml **closure :** Cork

4 Star John Platter

2012 Michelangelo CCL Label International Wine Awards - Silver

in the vineyard : 41 year old bush vines vines are planted on steep slopes of mineral rich soils situated at 280m above sea level.

in the cellar : The 2012 vintage was a very small crop, delivering extremely intense flavours. Grapes was in excellent condition, gently pressed and fermented with wild yeast. The wine was left on the lees for 3 months after fermentation to add greater complexity.

