

Mooiplaas Houmoed Single Vineyard Chenin Blanc 2012

Beautifully crafted wine showing seductive aromas of fynbos honey, white peaches, almonds and hints of floral perfume. Elegant palate that is well balanced by fruit and minerality component, good length and lingering finish. An excellent food wine.

Seafood bisque, roasted line fish, grilled lobster, roast and grilled poultry.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Mooiplaas Estate

winemaker : Louis Roos

wine of origin : Stellenbosch

analysis : alc : 14.0 % vol rs : 2.26 g/l pH : 3.5 ta : 5.1 g/l

type : White **style :** Dry

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

2013 International Wine and Spirit Competition - Bronze

2013 Michelangelo International Wine Awards - Silver

4 Stars John Platter Guide

in the vineyard : Grapes from only one vineyard, that was planted in 1972, was used.

The block is called Houmoed, the Afrikaans word meaning to keep faith or to be courageous, it is 2 ha in size on a western slope at 280 m above sea level producing 4 tons per hectare.

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

in the cellar : +/- 20 hours skin contact, juice cleaned by settling. Natural wild yeast fermentation, 13 months in small French oak barriques.

