

Miles Mossop The Introduction to Chenin Blanc 2012

This wine has a brilliant deep straw colour tending to a golden hue. The nose is intense and complex displaying white peach, ripe apricots, honeysuckle and roasted almonds, with a hint of five spices. The palate is full and rich with intense flavours of stone fruit, honeysuckle and fennel bulb.

A perfect accompaniment to Lobster Bisque, Seafood Paella, Sushi or any mildly spicy dish. We recommend serving white wines at 10°C. This can be achieved by storing the wine in the fridge. Take it out and open it 15 min. before serving it.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Miles Mossop Wines

winemaker : Miles Mossop

wine of origin : Coastal Region

analysis : alc : 13.5 % vol rs : 2.0 g/l pH : 3.22 ta : 6.2 g/l

type : White **style :** Dry **body :** Full **taste :** Herbaceous

pack : 0 **size :** 0 **closure :** 0

ageing : This wine drinks well on release but will reward with cellaring for up to 6 years from harvest.

in the vineyard : The grapes originate from a 34 year old unirrigated bush vine vineyard in Stellenbosch planted on decomposed granitic soils with high gravel content and a 50 year un-irrigated bush vine vineyard on decomposed granite soils in the Paardeberg in the Swartland region.

about the harvest: The Stellenbosch vineyard was picked at full ripeness at the beginning of March. While the Swartland fruit is picked early in February for the minerality it gives to the wine.

in the cellar :

The fruit was whole bunch pressed to tank for settling without enzymes overnight. The juice was raked directly to barrel the following day. The fermentation commenced with natural yeasts and took three weeks to complete. The wines spent nine months in barrel on the gross lees with regular lees stirring. The barrels were 400 litre and 228 litre French oak with about 10% being new and the rest older barrels. The wine underwent partial malolactic fermentation and was bottled in November 2009 after stabilisation and filtration.

4200 bottles were produced.

