

Mooiplaas Houmoed Single Vineyard Chenin Blanc 2013

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.

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** : 13.5 % vol **pH** : 3.5 **ta** : 7.0 g/l

type : White **style** : Dry **wooded**

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

John Platter 4 Stars

in the vineyard : Grapes from the Houmoed Single Vineyard, 2 ha in size, planted (by NJ Roos) in 1969 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

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.

