

Mooiplaas Chenin Blanc Bush Vines 2014

Wine shows typical beeswax and dried peach on the nose, with good weight and balance on the palate. The wonderful mouthfeel that typifies ripe Chenin has already started to develop, but will increase in the next 12 months.

Excellent with summer salads, grilled chicken and fish dishes and light spicy foods.

variety : Chenin Blanc | Chenin Blanc, Semillon

winery : Mooiplaas Estate

winemaker : Louis Roos

wine of origin : Stellenbosch

analysis : alc : 14.0 % vol rs : 3.7 g/l pH : 3.74 ta : 6.6 g/l

type : White **style :** Dry

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

4 Star John Platter

in the vineyard : Grown at an altitude of 285m above sea level in mineral rich Cape granite soils on a western slope. The vines were planted by Nicolaas Roos in 1968 and produce a low yield of approximately 4.8 tones per hectare. The 2014 harvest started later than usual due to cooler weather that assisted in even ripening and good quality fruit.

in the cellar : Grapes in excellent condition, almost no botrytis, 15 hours skin contact, juice cleaned by settling, allowed to ferment spontaneously with wild yeast, inoculated with Vin7 after about a third of sugar was fermented, stayed on primary lees for about 3 months to reap benefit of autolysis of yeast cells, unfiltered until the final filtration prior to bottling.

