



MOOIPLAAS

WINE ESTATE
& PRIVATE NATURE RESERVE

Environmentally friendly wines

Mooiplaas Houmoed Chenin blanc bush vine 2018

TASTING NOTES

The Houmoed Chenin blanc is only bottled in exceptional years, the previous vintage being 2015. The wine shows quince, apricot, peach, hints of honey, almonds and floral aromas which characterize a fresh and upfront nose. The palate has a good weight with some minerality and a long finish. Fruit and oak well balanced, a big wine with the typical wonderful mouthfeel of ripe Chenin blanc.

IN THE VINEYARD

Grapes from the 2 ha Houmoed single vineyard, planted by NJ Roos in 1972. Dry land bush vine at 290 m above sea level on a lovely site in the Bottelary Hills overlooking both False Bay and Table Bay, on a south-west facing slope.

(Note - the word Houmoed is Afrikaans for “to keep faith, or to persevere”).

Training method: Bush vines

Soil Types: Oakleaf, high potential soil

Harvest date: 2 March 2018. Harvested by hand.

Yield: 46.8 hl and 7.8 tonnes/ha

IN THE CELLAR

An outstanding vintage, no heat waves and low night temperatures together with a dry summer and some welcoming rain in February, provided flavourful grapes with 15% botrytis. Six hours skin contact, juice cleaned by settling, fermented with four different yeast strains and aged in barrel for 9 months. Extended lees contact was allowed, Bâtonnage once a week. No stabilization and a rough filtration prior to bottling.

Barrel profile: 3 and 4th fill oak barrels (70% French and 30% Hungarian).

Bottling: 20 January 2019 at Mooiplaas

GRAPE ANALYSIS

Viticulturist	Tielman Roos
Balling	23
pH	3.36
TA (g/l)	6.15
Appellation	Stellenbosch

WINE ANALYSIS

Winemaker	Bertus Basson / Louis Roos
ALC (%VOL)	13.58
RS (g/l)	3.6
pH	3.41
TA (g/l)	5.4

