

# MILES MOSSOP WINES

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## **The Introduction** **Chenin blanc 2012** **Wine of Origin: Coastal region**

### Technical Analyses

pH: 3.22  
TA: 6.2 g/l  
RS: 2.0 g/l  
Alc: 13.5 % by Vol.

### Winemaking Notes

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.  
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.  
The fruit was whole bunch pressed to tank for settling without enzymes overnight. The juice was racked 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 L and 228 L French oak with about 10% being new and the rest older barrels.  
The wine underwent partial malolactic fermentation and was bottled in January 2013 after stabilisation and filtration.  
4200 bottles were produced.

### Tasting Notes

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. The wine has a focused full creamy mid-palate with good length, a crisp dry finish with a white pepper bite.  
This wine will drink at its best between 2 and 5 years from harvest.  
The wine is a perfect pairing with spicy chicken or fish dishes, quail with a saffron sauce and of course langoustines, prawns and crayfish

### Food pairing

A perfect accompaniment to Lobster Bisque, Seafood Paella, Sushi or any mildly spicy dish.

### Maturation

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

### Awards

Not yet released

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