



# THE INTRODUCTION CHENIN BLANC 2018 WINE OF ORIGIN COASTAL REGION

**MMW**  
MILES MOSSOP  
WINES

**WINEMAKING NOTE:** The grapes originate from old un-irrigated bushvine vineyards in Stellenbosch and the Swartland regions.

The grapes are hand-picked at various times and ripeness to express both the fresh stone fruit characters of Chenin blanc as well as the riper yellow fruit notes whilst still retaining acidity and freshness.

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 approximately three weeks to complete. The wines spent nine months in used 400L barrels on the gross lees with regular lees stirring.

The wine underwent partial malolactic fermentation and was bottled in November 2018.

#### **TASTING NOTES:**

The wine has a stunning golden hue. The aromas on the nose are that of ripe pineapple, yellow peach and underlying citrus notes with hints of a honeysuckle floral perfume. The wine is rich and full on the palate yet amazingly vibrant and fresh on the finish. Flavours of yellow peach, brioche and notes of toasted almonds towards the finish.

**FOOD PAIRING:** This wine is enjoyed just on its own or paired with poultry and fish dishes.

**MATURATION:** This wine is for early drinking but it will age well for 3 to 5 years.

**PRODUCTION:** 14 600 bottles

#### **TECHNICAL ANALYSIS:**

- PH: 3.31
- TA: 5.5 g/l
- RS: 3.3 g/l
- Alc: 13.5% by vol.

#### **AWARDS**

- Tim Atkin's South Africa Report 2019 – 91 points
- Winemag.co.za Christian Eedes – 88 points

*All stories have a beginning...  
This range of wines is an Introduction to our story and our wines.*

