



THE INTRODUCTION CHENIN BLANC 2014 WINE OF ORIGIN COASTAL REGION

MMW
MILES MOSSOP
WINES

WINEMAKING NOTE: The grapes originate from old un-irrigated bush vine vineyard in Stellenbosch and the Swartland regions.

The grapes are 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 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 January 2015.

TASTING NOTES: This wine has a brilliant golden hue.

The aromas burst from the glass abundant in stone fruit notes such as white peach and apricots underpinned by distinct yellow fruit notes of pineapple and papaya. There is a stunning floral tone of honeysuckle and lemon blossom on the nose. The palate mirrors the fruit aromas in flavour. There is a broad mid-palate leading to a fresh finish with a slight peppery grip.

FOOD PAIRING: The wine is a perfect pairing with spicy chicken or fish dishes, quail with a saffron sauce and of course langoustines, prawns and crayfish; Or just on its own.

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

PRODUCTION: 4970 bottles

TECHNICAL ANALYSIS:

- PH: 3.38
- TA: 5.6 g/l
- RS: 2.3 g/l
- Alc: 13.5% by vol.

AWARDS

- 89 points by The Wine Advocate – Neal Martin – 2015
- 91 Points Tim Atkin's South Africa Special Report 2015
- Awarded 4 stars by Platter's Guide 2017

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

