



CHAPTER TWO

2021 SWARTLAND CHENIN BLANC

MMW
MILES MOSSOP
WINES

WINEMAKING NOTE: This is a 100% Chenin blanc from a single 50-year-old bush vine vineyard in the Paardeberg, Swartland growing on decomposed granite soils.

The grapes were harvested at around 22.5 brix on the 11th February, picked into small grape crates and placed in a cold store overnight. The grapes were whole bunch pressed the next day and the juice settled overnight before being taken to 400L old French oak barrels for fermentation. The fermentation is allowed to start naturally and once completed the wine is topped and matured sur-lie for 10 months with regular lees stirring.

This wine was bottled in December 2021.

TASTING NOTES:

COLOUR: This wine has a vibrant deep straw colour.

NOSE: Subtle white peach notes are evident on the nose with complimenting aromas of melon, grapefruit and hints of toast.

PALATE: The palate is elegant and balanced, with flavours mirroring the nose. The mid-palate, which has a creamy richness to it, leads to lingering saltiness and dry freshness.

FOOD PAIRING: This wine is a perfect accompaniment to grilled fish, and chicken dishes.

MATURATION: This wine drinks well on release but will reward with cellaring for up to 10 years from harvest.

PRODUCTION: 1393 bottles

TECHNICAL ANALYSIS:

- PH: 3.36
- TA: 6.0 g/l
- RS: 2.1 g/l
- Alc: 13.5% by vol.

AWARDS

- New Release

This range of limited-release wines tells our story as it unfolds. Each Chapter is unique. Lovingly handcrafted by Miles in his pursuit of outstanding South African wines.

VITICULTURE | AREA: SWARTLAND - LANGKLOOF

Altitude:	Aspect:	Row direction:	Planted in:	Soil Type:	Training:	Pruning:	Irrigation:	Plant Density:	Cropping:
303m	East	NA	1971	Decomposed Granite	Bush Vine	Spur pruned	None	2500 vines per hectare (1.2m X 3.4 m spacing)	6tons/ha or 39hl/ha