

Xavier Flouret™

Fynbos 2018



WINEMAKER	Louis Roos
WINERY	Mooiplaas Wine Estate
APPELLATION	Chenin Blanc
REGION	Stellenbosch, South Africa
GRAPE VARIETAL	100% Chenin Blanc

HISTORY

The Mooiplaas Farm, founded in 1806, has been owned and operated by the Roos family since 1963. The estate that breathtaking views of the Table Mountain; to the West, it is flanked by Table Bay and False Bay and to the East Stellenbosch. The vineyard also boasts a 50-hectare private nature reserve dedicated to the preservation of the Cape Floral Kingdom.

TERROIR

Grown at an altitude of 935 feet (285 meters) above sea level on a Western slope, these Chenin Blanc vines were planted by Nicolaas Roos in 1968. The soil is the organic and rich Oakleaf, derived from Cape Granite (decomposed granite with a deep clay base). The climate is Mediterranean.

VINTAGE

With no heatwaves and low night temperatures combined with the dry summer, the grapes were healthy and full of flavor. There was some rain before harvest which created 15% of botrytis in the vines of Chenin Blanc.

VITICULTURE & VINIFICATION

The 46-year-old bush vines have a density of 1,336 vines/acre (3300 vines/ha) and produce a yield of approximately 3.764 tons/acre (50.82 hl/ha). After 6 hours skin contact, the juice is cleaned by settling and allowed to ferment spontaneously with 50% wild yeast. **VEGAN FRIENDLY**

AGING

Wine ages on lees in stainless steel tanks for 3 months prior to bottling.

STYLE / TASTING NOTES

Eye: Elegant light straw color.

Nose: Tropical aromas highlighting golden apple, quince, lychee, mango and summer melon flavors.

Palate: Good weight and balance layered with minerality.

FOOD PAIRING

Refined and fresh, it goes well with light fare such as fish, shellfish, salads, grilled chicken, but also spicy food and high end mexican dishes.

WHEN TO DRINK

Now and up to 6 years, all year long. The nice minerality of the Fynbos is even better when the wine ages a little bit.

TECHNICALS

Alcohol: 13.5%, Total acidity: 5.5 g/l, PH: 3.41, Residual sugar: 1.7 g/l

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