

Xavier Flouriet™

Fynbos 2024

WINEMAKER	Bertus Basson
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 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

Ideal rainfall during winter contributed to strong budbreak, growth, and fruit set. No heatwaves led to a cooler than average summer temperature which enabled slow and steady ripening of the fruit. Grapes were harvested at a mild temperature at an optimal stage of fruit development, with archetypal sugar and acidity. Overall, an outstanding vintage for white grapes.

VINIFICATION & AGING

The 48 year old bush vines produce a yield of 34 hectoliter per hectare. The juice is cleaned by settling and 50% of the volume was allowed to ferment spontaneously with wild yeast in stainless steel tanks. After fermentation, the wine was blended and extended lees contact.

TASTING NOTES

Eye: Elegant and lovely pale straw color.

Nose: Tropical with quince, golden delicious apples, lychee, mango, and summer melon flavors.

Palate: Good weight and balance, layered with minerality on the finish. The wonderful mouthfeel that typifies ripe Chenin Blanc has already started to develop and will increase the next 12-24 months.

FOOD PAIRING

Refined and fresh, it goes well with light fare such as crayfish, prawn, shrimp, grilled fish, creamy pasta dishes, and roast chicken or turkey.

WHEN TO DRINK

Now and up to 5 years, all year long.

TECHNICALS

Alcohol: 13%, Total acidity: 5.75 g/l, PH: 3.55, Residual sugar: 1.63 g/l

TEMPERATURE TO SERVE

7-10°C / 44.6-50°F

PRODUCTION

3,500 cases total

