Miles Mossop Wines

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Owner(s): Miles Mossop Winemaker(s): Miles Mossop

WO; Stellenbosch



Vintage Score best drinking

The Introduction Chenin Blanc

2016: Loire-like focus, fruit purity and structure, with	2016	91	2017-2027
stone fruit, tangerine and peaches and cream finish,			
very fine.			
2017: nicely fresh and tangy, with brash orange	2107	86	2017-2025
and quince flavours, easy and fun.			
2018: bursting with green fruit vibrancy, chunky and	2018	87	2019-2028
crisp, classic green apple notes, arresting and			
satisfying.			
2020: so young yet so expressive, orange peel, apple	2020	91	2021-2029
and pear skin textured, viscous and seamless, quite			
delicious.			

RR

Chapter Two Chenin Blanc RR

2018: huge aromatic promise, rich full mouthfeel,	2018	91	2019-2028
cream and yellow fruit, finishing delicious but nervously			
and rather spiky.			

Chapter Three Chenin Blanc RR

2018: a lesson in precision, very zesty with orange	2018	92	2020-2029
peel, lemon and brisk marmalade, opening to show			
pristine fruit, poised and well-crafted and even better			

Saskia RRR

2014: bright, fruity nose, clean and vibrant	2014	90	2014-2023
lemon and over-ripe lemon, tangy and classy.			
2015: mid weight and depth, clean yellow fruits with	2015	88	2015-2025
a forward and fruity style.			
2018: warm and fuzzy peach slices, with hazelnuts	2018	92	2019-2027
a pinch of lime and a gentle, creamy finish, quite			
delicious and very classy.			

The Introduction Red Blend

RR

2016: bright and juicy, accessible tannins with	2016	85	2016-2025
vibrant and quite compelling fruit.			
2017: hearty rustic mixed fruit blend, straightforward	2017	86	2018-2027
and a touch astringent, confident if lacking some			
charm.			
2018: more silky smooth and exuberant than the '17,	2018	87	2018-2028
with a hint of charred oak and fulsome, juicy currant			
fruit, very attractive.			
2019: initial sweet vanilla cream then soft and pliant	2019	87	2019-2027
cherry fruit, friendly and undemanding.			

Chapter One Cinsault RR

2018: shimmering garnet with sour cherry notes, tight	2018	86	2019-2028
structure, somewhat brittle, better with food, nicely			
rustic fruited.			

Max RR

2015: rich, full structure, with smooth, nicely balanced	2015	89	2016-2027
fruit and wood, quite intense.			