

Mooiplaas Pinotage 2002

Purple colour, nose very typical, shows flavours of ripe plums and cherries, which is usual for Pinotage in Bottelary. Not as ripe as 01 vintage, but good fruit structure enhanced by oak component, soft and fruity with a good finish.

Serve with game and oxtail.

variety : Pinotage | 94% Pinotage, 6% Cabernet Sauvignon

winery : Mooiplaas Estate

winemaker : Louis Roos

wine of origin : Stellenbosch

analysis : alc : 14.4 % vol rs : 1.23 g/l pH : 3.86 ta : 5.36 g/l

type : Red **style :** Dry **wooded**

pack : Bottle **closure :** Cork

Decanter January 2006 - 3 stars

ageing : Made to drink at an early age, but should be able to age well.

in the vineyard : Age of Vines: 27 years

Rootstocks: Richter 99

Trellising: Bush vines

Soil Type: Estcourt (high potential)

about the harvest: Yield: 36hl/ha

Date Harvested: 12 -13 February and 26 - 27 February 2002

Grape analysis: Balling 26.9; pH 3.51; TA 7.8 g/l

in the cellar : Yeast Type: WE372 and NT50

Fermentation: 3 - 4 Days on the skins in closed tanks at 20° - 25° C, pump over three times per day, pressed at 10° Balling.

Maturation: 6% of the blend spent 24 months in 300 litre barrels (Cabernet Sauvignon 2000 vintage), the rest of the blend was unoaked

