

Mooiplaas Shiraz 2004 (Second Label)

Deep colour almost black, nose an interesting mix of roasted oak and typical spice (fynbos) of Shiraz, good potential for further development.

variety : Shiraz | 100% Shiraz

winery :

winemaker : Louis Roos

wine of origin : Stellenbosch

analysis : **alc** : 14.12 % vol **rs** : 8.6 g/l **pH** : 3.64 **ta** : 5.96 g/l **so2** : 65 mg/l **fso2** : 30 mg/l

type : Red **wooded**

pack : Bottle

ageing : Excellent ageing potential.

in the vineyard : Age of vines: 4 years

Yield: 42.5 hl/ha and 6.8 tonnes/ha

Clone types: 1 A

Rootstocks: Richter 99

Training method: 3-Wire vertical trellis

Soil type: Estcourt and Kroonstad

Mooiplaas Wine Estate, interesting site, height of 280 m above sea level on a steep eastern facing slope.

about the harvest: Grape analysis: Balling 25.4; pH 3.51; TA 6.6 g/l

Date Harvested: 23 March

in the cellar : Yeast type: WE 372

Eight days on the skins in closed tank, at temperature of 20 °C, mixed by pumping over.

35 % new oak, 100% French oak.

Maturation Method: 24 Months in small barrels, malo-lactic fermentation before going into barrel.

Details of barrel maturation: Size: 228/300 Litre

22% new oak, 62% 2nd fill, balance 3rd and 4th fill; 59% French, 41% American oak

Bottling: On farm 25 January 2007