

Mooiplaas Cabernet Franc 2005

Good, dark colour, palate shows good structure, barrel ageing saw to well integration of fruit and oak, good length on the palate, quite accessible.

variety : Cabernet Franc | 90% Cabernet Franc, 10% Cabernet Sauvignon

winery : Mooiplaas Estate

winemaker : Louis Roos

wine of origin : Stellenbosch

analysis : **alc** : 14.38 % vol **rs** : 1.4 g/l **pH** : 3.84 **ta** : 6.00 g/l **so2** : 93 mg/l **fso2** : 47 mg/l

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

pack : Bottle **closure** : Cork

2009 Old Mutual Trophy Wine Show - Bronze medal (70/100)

Veritas 2008 - Bronze

2008 International Wine & Spirit Competition - Bronze

2008 Michelangelo World Wine Awards - Silver Medal

ageing : Accessible now but have potential to age for at least 8 years.

in the vineyard : Age of vines: Average 6 years

Training method: 3-Wire vertical trellis

about the harvest: Harvest date: 10 March 2005

Grape analysis: Balling 26.4; pH 3.52; TA 4.7 g/l

Average yield: 5.01 tons/ha

in the cellar : Yeast type: NT50

Fermentation method: 6 days on the skins in closed cement tanks, fermented at 20° - 25° C, mixed by pumping over.

Maturation: 14.5 months in mostly 300 litre barrels.

± 27% new oak

93% French/7% Hungarian

