

Mooiplaas Shiraz 2004

Deep colour almost black, nose an interesting mix of roasted oak and typical spice (fynbos) of Shiraz, fine balance of fruit and oak on palate, silky mouth feel, very approachable, good potential for further development. 2004 Shows more power/concentration than the more elegant 2003.

variety : Shiraz | 100% Shiraz

winery : Mooiplaas Estate

winemaker : Louis Roos

wine of origin : Stellenbosch

analysis : alc : 14.20 % vol rs : 3.80 g/l pH : 3.80 ta : 6.8 g/l so2 : 98 mg/l fso2 : 23 mg/l

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

pack : Bottle **closure** : Cork

2009 Michelangelo International Wine Awards - Silver medal
Veritas 2008 - Silver

ageing : Good ageing potential.

in the vineyard : Age of vines: 13 years

Clone types: 1 A and 21 A

Rootstocks: 101 - 14

Training method: 3-Wire vertical trellis

Soil type: Estcourt

about the harvest: Harvest date: 29 March 2004

Grape analysis: 25.5° Balling; pH 3.83; TA 4.0 g/l

in the cellar : Yeast type: NT 50

Fermentation method: 18 days on the skins in closed tank, at temperature of 20° - 25° C, mixed by pumping over.

Maturation method: 28 Months in small barrels, malo-lactic fermentation before going into barrel. 225 and 300 litre barrels used. 48% new oak, 81% French oak.

