

Mooiplaas Cabernet Sauvignon 2002

Deep purple colour, interesting minty flavours on the nose, palate shows good structure, long barrel ageing saw to well integration of fruit and oak, tannins more yielding than in 00, quite accessible, have potential to age for at least 8 years.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Mooiplaas Estate

winemaker : Louis Roos

wine of origin : Stellenbosch

analysis : alc : 14.30 % vol rs : 1.31 g/l pH : 3.84 ta : 6.11 g/l so2 : 82 mg/l fso2 : 25 mg/l

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

pack : Bottle **closure** : Cork

2009 Decanter World Wine Awards - Silver medal

2008 John Platter Wine Guide - 4 stars

2008 Michelangelo International Wine Awards - Gold Medal

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

in the vineyard : Age of vines: Avg 11 years

Yield: hl/ha 29/44

Clone types: C 55 / CS 14C / CS 10

Rootstocks: 101 - 14

Training method: 3-Wire vertical trellis

Soil type: Oakleaf and Estcourt

about the harvest: The grapes were harvested from in the first 2 weeks of March

Grape analysis: Balling 25.5; pH 3.56; TA 7.2 g/l

in the cellar : Fermentation method: Average 10 days on the skins in closed stainless steel tanks, WE372&NT50 yeast, fermented at 20° - 25° C, mixed by pumping over.

Maturation method: 21 Months in mostly 300 litre barrels

Details of barrels: 300 litre, ± 30% new oak, 85% French/15% American

