

Mooiplaas Pinotage 2005

Purple colour, nose very typical of Pinotage, more towards plum, oak well integrated, soft and fruity with a good finish. The oak portion is very much to the back of the wine, the style is still the approachable, soft and drinkable wine that the Mooiplaas Pinotage is known for.

variety : Pinotage | 86% Pinotage, 9% Cabernet Sauvignon, 5% Cabernet Franc

winery : Mooiplaas Estate

winemaker : Louis Roos

wine of origin : Stellenbosch

analysis : alc : 14.15 % vol rs : 2.8 g/l pH : 3.77 ta : 4.6 g/l so2 : 36 mg/l fso2 : 15 mg/l

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

pack : Bottle **closure :** Cork

2009 John Platter Wine Guide - 4 stars

2009 Michelangelo International Wine Awards - Gold medal

in the vineyard : Age of Vines: 31 years

Rootstocks: Richter 99

Training method: Bush vines

Soil type: Estcourt (high potential)

about the harvest: Date Harvested: 21 February 2005

Yield: 5.8 tonnes/ha & 38 hl/ha

Grape analysis: 24.9° Balling; pH 3.45; TA 7.2 g/litre

in the cellar : Fermentation method: 3 Days on the skins in closed tanks at 20° - 25° C with pump over every two hours. Pressed at 10.8° Balling.

Yeast type: WE372

Details of barrel maturation: A 14% oak component consisting of Cabernet Sauvignon and Cabernet franc (2003 vintage, aged for 24 months in 300 litre barrels) was blended into the Pinotage to add structure and a measure of complexity. The Pinotage portion was unoaked.

Bottling: 18 January 2006 on the estate

