

## Mooiplaas Rosalind 2005

With the Rosalind the objective is to create a Bordeaux type blend with elegance and balance that can stand the test of time. In the maiden 2003 vintage the main element was Cabernet Franc, that approach was continued in the 2004 and 2005. The wine has very dark red colour, the palate shows a good tight grip of oak tannins balanced with excellent fruit and good length.

**variety** : Cabernet Franc | 45% Cabernet Franc, 44% Cabernet Sauvignon, 11% Merlot

**winery** : Mooiplaas Estate

**winemaker** : Louis Roos

**wine of origin** : Stellenbosch

**analysis** : alc : 14.28 % vol    rs : 1.68 g/l    pH : 3.68    ta : 6.17 g/l    so2 : 77 mg/l    fso2 : 30 mg/l

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

**pack** : Bottle    **closure** : Cork

2009 John Platter Wine Guide - 4 stars

**ageing** : The wine should evolve over time and has the structure and concentration to age for at least 10 years.

**in the vineyard** : Training method: 3-wire vertical trellis

**about the harvest**:

**in the cellar** : Fermentation: In closed tanks, mixed by pumping over.

Maturation: This was the 3rd vintage of the Rosalind, ± 24 months in small barrels, blend made up after oak maturation. Only 10 barrels were chosen, the wine was bottled about 2 months after blending.

Details of barrel maturation: Size: 225/300 litre barrels; 50% 1st fill, balance 2nd fill.

100% French oak.

Bottled at Mooiplaas on 25 January 2008

