

Mooiplaas Duel MCC NV

The 2009 leans more towards the Pinot Noir character showing cherries, almond and honey comb on the nose, also dried peach and apricot. Palate is full and rounded, fine creamy mousse.

Charcuterie, oysters & seafood, grilled fresh & saltwater fish, roast poultry, grilled pork dishes.

variety : Pinot Noir | 55% Pinot Noir, 45% Chardonnay

winery : Mooiplaas Estate

winemaker : Louis Roos

wine of origin : Stellenbosch

analysis : alc : 11.0 % vol pH : 3.23 ta : 9.55 g/l

type : Sparkling **style :** Dry **body :** Full

pack : Bottle **size :** 750ml **closure :** Screwcap

in the vineyard : Grapes from high lying Pinot Noir & Chardonnay were used.

Soil Types: Glenrossa / Cartreffe / Oakleaf

Training Method: 3-wire vertical trellis

in the cellar :

Press whole bunch, cleaned by overnight settling, ferment dry. The wine was left on the lees for 36 months.

