

## 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 / Cartreff / 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.

