

## Mooiplaas Langtafel Rosé 2009

This is our first Rosé, made in the classical method (i.e. skin contact). The wine has a lovely salmon colour, with a nose of ripe strawberries. The palate is fresh and nicely balanced. The alcohol of 12 vol% and firm acid is ideal for an easy drinking summer wine.

**variety :** Cabernet Sauvignon | 100% Cabernet Sauvignon

**winery :** Mooiplaas Estate

**winemaker :** Louis Roos

**wine of origin :** Stellenbosch

**analysis :** alc : 12.03 % vol rs : 3.5 g/l pH : 3.32 ta : 5.8 g/l

**type :** Rose **style :** Dry

**pack :** Bottle **closure :** Screwcap

**in the vineyard :** Vineyard Block: 14 + 15

Age of vines: 10 years

Yield hl/ha and tonnes/ha: 36 hl- and 5.5 tonnes/ha

Training method: 3-Wire vertical trellis

**about the harvest:** Date Harvested: 26 February 2009

**in the cellar :** The grapes were in excellent condition. After 5 hours skin contact the juice was cleaned by settling and fermented at 13° - 15° C.

Yeast: Vin13

Bottled on the farm on 9 June 2009.

