

Mooiplaas Cabernet Sauvignon 2003

Good, dark colour, palate shows good structure, long barrel ageing saw to well integration of fruit and oak, quite accessible, have potential to age for at least 8 years.

variety : Cabernet Sauvignon | 84% Cabernet Sauvignon, 14% Cabernet Franc

winery : Mooiplaas Estate

winemaker : Louis Roos

wine of origin : Stellenbosch

analysis : alc : 14.45 % vol rs : 1.25 g/l pH : 3.75 ta : 5.93 g/l

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

pack : Bottle **closure :** Cork

ageing : Accessible now but have potential to age for at least 8 years.

in the vineyard : Age of vines: Avg 11-14 years

Yield: hl/ha 29/4.9

Clone types: C 55 / CS 14C / CS 10

Rootstocks: 101 - 14

Training method: 3-Wire vertical trellis

Soil type: Oakleaf and Estcourt

about the harvest: The grapes were harvested 11&12 March 2003

Grape analysis: Balling 25.2; pH 3.48; TA 6.1 g/l

in the cellar : Fermentation method: Avg 12 days on the skins in closed stainless steel tanks, WE372 yeast, fermented at 20 - 25°C, mixed by pumping over.

Maturation method: 23 Months in mostly 300 litre barrels

Details of barrels: 300 litre, ± 30% new oak, 85% French/15% American

