

## Mooiplaas Shiraz 2005

Deep colour almost black, nose an interesting mix of roasted oak and typical spice (fynbos) of Shiraz, fine balance of fruit and oak on palate, silky mouth feel.

**variety** : Shiraz | 85% Shiraz, 15% Cabernet Sauvignon

**winery** : Mooiplaas Estate

**winemaker** : Louis Roos

**wine of origin** : Stellenbosch

**analysis** : **alc** : 14.38 % vol **pH** : 3.83 **ta** : 4.0 g/l

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

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

**ageing** : Very approachable, good potential for further development

**in the vineyard** : Age of vines: 13 years

Training method: 3-Wire vertical trellis

Soil type: Estcourt

**about the harvest**: Harvest date: 1 March 2005

Grape analysis: 25.5° Balling

Yield: Drier East facing gravel soil yielding 6 tons per ha.

**in the cellar** : 18 Days on the skins at a temperature of 20° - 25° C. Spent 28 months in barrels. 30 Months in small barrels, malo-lactic fermentation before going into barrel.

