

## Mooiplaas Duel MCC NV

In style the 2007 leans more towards Pinot, the 2006 was leaner and higher in acid, more towards Blanc de blanc. 2007: almond and honey comb on the nose, also dried peach & apricot. Palate is full and rounded, fine creamy mousse.

**variety** : Pinot Noir | 61% Pinot Noir, 39% Chardonnay

**winery** : Mooiplaas Estate

**winemaker** : Louis Roos

**wine of origin** : Stellenbosch

**analysis** : alc : 11.26 % vol   rs : 7.0 g/l   pH : 3.06   ta : 7.83 g/l

**type** : Sparkling   **style** : Dry

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

**in the vineyard** : Age of vines

Pinot Noir: 2 - 19 years

Chardonnay: 2 - 16 years

Clones

Pinot Noir: PN5

Chardonnay: CY5

Soil type

Pinot Noir: Estcourt

Chardonnay: Cartreffe-Estcourt

Training method: 3-Wire vertical trellis

**about the harvest**: Date Harvested

Pinot Noir: 24 January 2007

Chardonnay: 9 February 2007

Yield

Pinot Noir: 7.3 tonnes/ha

Chardonnay: 6.67 tonnes/ha

Grape Analysis

Averages: 19.2° B; pH 3.23; TA 9.55

**in the cellar** : Whole bunch pressed in pneumatic press. Cleaned by overnight settling and fermented dry.

Bottle fermentation: Sweetened, inoculated and bottled on 25 September 2007 under crown caps. Spent 20 months on the lees and was degorged 25 & 26 May 2009.

Yeast type

Base wine: Vin 7

Bottle Fermentation: EC1118