

Mooiplaas The Bean Pinotage 2010

Dark purple colour, nose shows mocha/roasted coffee bean/dark chocolate flavours; a lot of tannins in the wine, but fine and silky, very well integrated with oak, palate is mouth filling with good intensity and long finish.

variety : Pinotage | 100% Pinotage

winery : Mooiplaas Estate

winemaker : Louis Roos

wine of origin : Stellenbosch

analysis : **alc** : 14.15 % vol **rs** : 1.0 g/l **pH** : 3.81 **ta** : 5.1 g/l

type : Red **wooded**

pack : Bottle **closure** : Cork

in the vineyard : Country: South Africa

Region: Stellenbosch

Age of Vines: 16 years and 12 years old vines, respectively bush vines and trellised vines

Training Method: +/-80 % from bush vines, the the balance from vines on a 3 wire vertical trellis

Soil Type: Estcourt

about the harvest: YIELD tonnes/ha & hl/ha

Bush vine: 5.7 tonnes/ha & 37 hl/ha

Trellised: 10.3 tonnes/ha & 67 hl/ha

DATE HARVESTED 2 nd of March

in the cellar : YEAST TYPE: NT50

FERMENTATION METHOD: 3 - 4 Days on the skins in closed tanks at 20 - 25° C, pump over every two hours, pressed at +/-10 Balling.

DETAILS OF OAK HANDLING The idea was to create a wine with strong coffee/mocha flavours and well integrated oak on the palate. To achieve this toasted French oak staves were used.