

Mooiplaas Cabernet Sauvignon 2006

An elegant and sophisticated wine revealing complex layers of cassis, dark fruit, hints of leather, tobacco and spice. Well structured, fine velvet tannins and lingering aftertaste. Long barrel maturation ensured excellent fruit and tannin integration.

Roast or flame grilled lamb seasoned with rosemary and garlic. Roast beef, tomato and onion based meat stews seasoned with garlic, rosemary and anchovies.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Mooiplaas Estate

winemaker : Louis Roos

wine of origin : Stellenbosch

analysis : alc : 14.0 % vol rs : 1.3 g/l pH : 3.4 ta : 6.6 g/l

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

pack : Bottle **size :** 750ml **closure :** Cork

4 Star John Platter

ageing : Quite accessible, have potential to age for at least 10 years.

in the vineyard : Old established vines ranging from 18 - 21 years planted on mineral rich Glenrosa soil at 260 m above sea level.

in the cellar : Gently pressed and fermented in stainless steel tanks. Barrel matured for 30 months in French oak barriques. Wine is then bottle matured for 5 years before release for optimum enjoyment.

