

Mooiplaas Pinotage 2008

Ruby red colour, nose very typical of Pinotage, sweets and fruit cake nose, oak well integrated, soft and fruity with a good finish. The oak portion is very much to the back of the wine, the style is still the approachable, soft and drinkable wine that the Mooiplaas Pinotage is known for.

variety : Pinotage | 85% Pinotage, 15% Cabernet Sauvignon

winery : Mooiplaas Estate

winemaker : Louis Roos

wine of origin : Stellenbosch

analysis : alc : 14.2 % vol rs : 1.97 g/l pH : 3.76 ta : 4.9 g/l

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

pack : Bottle **closure** : Cork

in the vineyard : AGE OF VINES/; 33 years

YIELD: tonnes/ha & hl/ha 5.9 tonnes/ha & 32 hl/ha

ROOTSTOCKS: Richter 99

TRAINING METHOD: Bush vines

SOIL TYPE: Estcourt (high potential)

about the harvest: DATE HARVESTED: 1 March

GRAPE ANALYSIS: Balling 25.1; pH 3.51; TA 7.1 g/l

YEAST TYPE: WE372

in the cellar : FERMENTATION METHOD: 5 Days on the skins in closed tanks at 20 – 25 °C, pump over every two hours, pressed at dry.

DETAILS OF BARREL MATURATION: A 15% oak component consisting of Cabernet Sauvignon (2005 vintage, aged for 24 months in 300 L barrels) was blended into the Pinotage to add structure and a measure of complexity. The Pinotage portion was unoaked.

