

Mooiplaas Pinotage 2012

The nose reveals the characteristic sweet red cherries, Christmas cake with floral hints. Well rounded medium bodied wine with velvet like tannins, good balanced and integrated fruit.

Charcuterie, roast chicken, Cape Malay spiced dishes, roast pork, roast lamb, pizza & pasta dishes. Pinotage also works particularly well with flame grilled meats.

variety : Pinotage | 90% Pinotage, 10% Cabernet Sauvignon

winery : Mooiplaas Estate

winemaker : Louis Roos

wine of origin : Stellenbosch

analysis : **alc** : 14.0 % vol **rs** : 1.3 g/l **pH** : 3.6 **ta** : 5.2 g/l

type : Red **style** : Dry **body** : Medium **taste** : Fruity

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

2013 International Wine and Spirit Competition - Silver
4 Star John Platter

in the vineyard : 35 year old bush vines vines are planted on steep slopes of high potential Escourt soil.

in the cellar : Gently pressed using a basket press, followed by 4 days in closed tanks. The wine is unoaked to retain the elegance & freshness of the Pinotage character, with a 10% t of wooded Cabernet Sauvignon to add structure to the wine.

