

Mooiplaas Rosalind 2007

A well crafted wine showing elegance & balance that can be matured for 12 - 20 years. A intense dark ruby colour with cherries, plums & fynbos on the nose. The palate shows tight grip of oak balanced with excellent fruit structure. Elegant, well balanced and rounded.

Excellent with grilled or roast sirloin, rump and fillet of beef and venison. Rich beef, lamb or venison stew. Particularly well paired with grilled leg of lamb stuffed with wild garlic and rosemary or deboned oxtail infused with truffle oil.

variety : Cabernet Sauvignon | 44% Cabernet Franc, 44% Cabernet Sauvignon, 12% Merlot

winery : Mooiplaas Estate

winemaker : Louis Roos

wine of origin : Stellenbosch

analysis : alc : 13.5 % vol pH : 3.8 ta : 6.4 g/l

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

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

Silver - Veritas Wine Awards 2013

Gold - International Wine and Spirit Competition 2013

4 Stars - John Platter

in the vineyard : Grapes from Cabernet Franc, Cabernet Sauvignon and Merlot vineyards were used.

in the cellar : Rosalind, meaning beautiful rose, is a Bordeaux blend comprised of Cabernet Franc 44%/ Cabernet Sauvignon 44%/ Merlot 12%.

The wine was matured for 24 months in small barrels & the blend made up after oak maturation. Only 16 barrels were selected for the blend, the wine was bottled about 1 month after blending, with only minimal pre-bottling filtration.

