

Mooiplaas Langtafel Red 2012

The object with the Langtafel range is pleasant drinking with good value. 2012 was a good vintage for reds, producing wines with intense colour and fine berry flavours. Oak staves were added after blending to enhance complexity, without losing sight of the initial objective i.e. a soft and very drinkable, fruit driven wine.

Tomato based pizza & pasta dishes, grilled chicken & red meats, BBQ, charcuterie (especially salami & smoked ham), light stews.

variety : Merlot | 55% Merlot, 40% Cabernet Sauvignon, 5% Cabernet Franc

winery : Mooiplaas Estate

winemaker : Louis Roos

wine of origin : Stellenbosch

analysis : **alc** : 13.5 % vol **rs** : 2.1 g/l **pH** : 3.5 **ta** : 5.75 g/l

type : Red **style** : Dry

pack : Bottle **closure** : Screwcap

in the vineyard : Merlot/Cabernet Sauvignon/Cabernet Franc: 3-Wire vertical trellis Soil Types: Glenrosa / Carteff / Oakleaf

in the cellar : The different varieties were vinified separately. Fermentation occurred on the skins in closed tank, at temperatures of 20° - 25° C. Mixed by pumping over and blended after fermentation with staves in tank used for oak character.

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