

Mooiplaas Pinotage 2013

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.

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 | 100% Pinotage

winery : Mooiplaas Estate

winemaker : Louis Roos

wine of origin : Stellenbosch

analysis : alc : 13.5 % vol rs : 1.8 g/l pH : 3.5 ta : 5.6 g/l

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

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

in the vineyard : Age of Vines: 33 years

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

Rootstock: Richter 99

Training Method: Bush vines

Soil Type: Estcourt (high potential)

in the cellar : Fermentation Method: 5 Days on the skins in closed tanks at 20° . pump over every two hours, pressed at dry.

