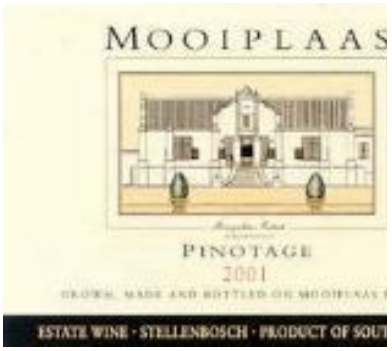
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Mooiplaas Pinotage 2001



Deep purple colour, nose shows flavours of ripe plums, which is typical of ripe Pinotage in Bottelary. Big fruit structure enhanced by oak component, soft and fruity with a long finish. Accessible now but have potential to age well.

Serve with game and oxtail.

variety : Pinotage | 100% Pinotage
winery : Mooiplaas Estate
winemaker : Louis Roos
wine of origin : Stellenbosch
analysis : **alc :** 14.0 % vol **rs :** 2.4 g/l **pH :** 3.76 **ta :** 5.1 g/l
type : Red **style :** Dry **wooded**
pack : Bottle **closure :** Cork

Veritas 2003 - Bronze
Blue Train - Wine list 2003
Fairbairn Capital Trophy Wine Show 2003 - Bronze
Swiss Airlines International Wine Awards 2003 - Seal of Approval
Swiss Airlines International Wine Awards 2004 - Seal of Approval

ageing : Made to drink at an early age, but should be able to age well.

in the vineyard : Age of Vines: 26 years
Rootstocks: Richter 99
Trellising: Bush vines
Soil Type: Estcourt (high potential)

about the harvest: Yield: 36hl/ha
Date Harvested: 16 February and 22 - 23 February 2001
Grape analysis: 25.4° Balling, pH 3.41, TA 7.0g/l

in the cellar : Yeast Type: WE372
Fermentation: 3-4 Days on the skins in closed tanks at 20 â€“ 25Â°C, pump over three times per day, pressed at 4Â° Balling.
Maturation: 11% of the blend spent 1-2 years in 300 litre barrels (Merlot and Pinotage of previous vintages), the rest of the blend was unoaked.