

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

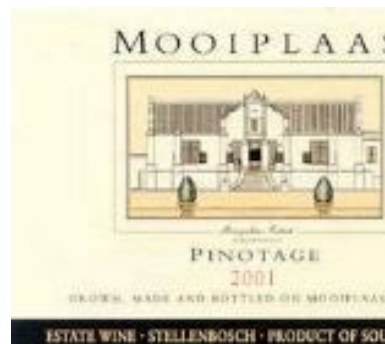
Veritas 2003 - Bronze

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 - 25°C, pump over three times per day, pressed at 4° 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.