

Mooiplaas Cabernet Sauvignon 1999

Deep purple colour, interesting minty flavours on the nose, palate shows good structure, long barrel ageing saw to well integration of fruit and oak.

Serve with lamb, beef or venison.

variety : Cabernet Sauvignon | 85% Cabernet Sauvignon, 15% Merlot

winery : Mooiplaas Estate

winemaker : Louis Roos

wine of origin : Stellenbosch

analysis : alc : 13.46 % vol rs : 1.9 g/l pH : 3.55 ta : 6.1 g/l so2 : 87 mg/l fso2 : 33 mg/l

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

pack : Bottle **closure** : Cork

SAA - premium & first class wine list 2007

Veritas 2004 - Silver

Swiss Airlines International Wine Awards 2004 - Bronze

Veritas 2003 - Bronze

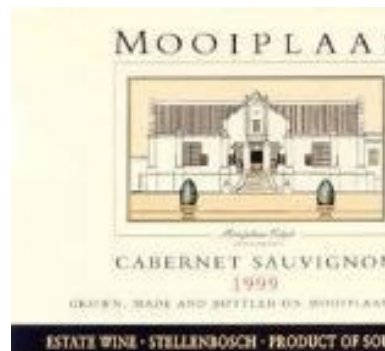
Fairbairn Capital Trophy Wine Show 2003 - Bronze

SA Trophy Wine Show 2002 - Silver medal/Top 100 Wine

Wine 500 Club Winter 2002 - Winner out of 47 wines

Wine Magazine (SA) April 2002 - 3½ stars (3rd out of 97 Cabs tasted from 1999 vintage)

Winemaker's Choice Awards 2005 - Highly Regarded



ageing : Accessible now but has the structure to age well in the next 3 to 5 years time.
Could keep for 10 years.

in the vineyard : Age of Vines: 12 years

Clone Types: C 55 / CS 14C / CS 10

Rootstocks: 101 - 14

Trellising: 3-Wire vertical

Soil Type: Oakleaf and Estcourt

about the harvest: Yield: 33 hl/ha

Date Harvested: 2nd March and 11-16th March 1999

Grape analysis: 24.2° Balling, pH 3.76, TA 5.5g/l

in the cellar : Yeast Type: WE372

Fermentation: 12 Days on the skins in closed stainless steel tanks at 20 - 25°C,
pumped over three times per day.

Maturation: 22 Months in 80% French and 20% American oak barrels.

Size: 300 litre, 35% New.