

## Mooiplaas Pinotage 2000

Deep purple colour, nose shows flavours of ripe plums and banana which is typical of this variety in Bottelary. Big fruit structure on the palate, well balanced by some oak. Soft and fruity with a long finish.

**variety** : Pinotage | 91% Pinotage, 9% Merlot

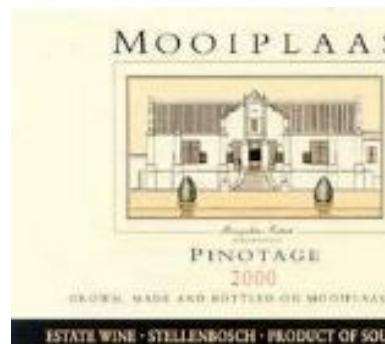
**winery** : Mooiplaas Estate

**winemaker** : Louis Roos

**wine of origin** : Stellenbosch

**analysis** : **alc** : 14.1 % vol **rs** : 2.0 g/l **pH** : 3.69 **ta** : 5.3 g/l

**pack** : Bottle **closure** : Cork



**ageing** : Made to drink young, but the solid structure should enhance ageing.

**in the vineyard** : 25 Year old bush vines on a north west facing slope at approximately 360m above sea level, no irrigation.

**about the harvest**: Harvested on the 18th and 21st of February 2000 at 3 and 6 tonnes per hectare. The grapes were brought in at 25.3° Balling.

**in the cellar** : Fermentation took place over 4-5 days on the skins in closed tanks at approximately 25°C, pumped over 3 times per days. Pressed at 7° Balling. The oak component of the blend is 9% Merlot 1999 that spent 12 months in new French barrels. The Pinotage (91%) component was left unoaked. A rough filtration was used prior to bottling on the 1st of November 2000. No stabilisation was necessary.