

Mooiplaas Shiraz 2002

Very deep colour almost black. Nose and interesting mix between roasted oak and typical spice (fynbos) of Shiraz. Lovely balance of fruit and oak on palate, concentrated and long finish. Silky mouth feel.

variety : Shiraz | 100% Shiraz

winery : Mooiplaas Estate

winemaker : Louis Roos

wine of origin : Stellenbosch

analysis : alc : 15.12 % vol rs : 1.5 g/l pH : 3.91 ta : 5.8 g/l fso2 : 42/63 mg/l

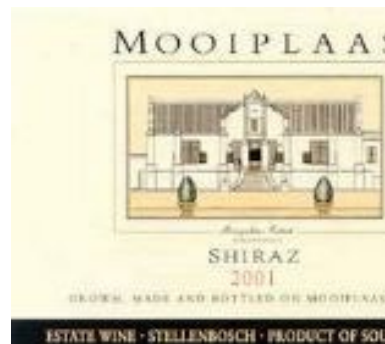
type : Red **wooded**

pack : Bottle **closure** : Cork

Veritas 2004 - Double Gold

Swiss Airlines International Wine Awards 2004 - Seal of Approval

Decanter January 2006 - 3 stars



ageing : Excellent ageing potential.

in the vineyard : Age of vines: 11 years

Yield hl/ha and tonnes/ha: 21 and 3.0

Clone types: 1A / 21 A

Rootstocks: 101 - 14

Training method: 5-Wire vertical trellis

Soil type: Estcourt

about the harvest: The grapes were harvested on 01 March 2002.

Grape analysis: Balling 25.7; pH 3.75; TA 6.0 g/l

in the cellar : Yeast type: NT 50

Sixteen days on the skins in closed tank, at temperature of 20 - 25°C, mixed by pumping over. 18 Months in small barrels, malo-lactic fermentation in barrel. Size:

228/300 Litre

59 % new oak, 80% French oak.