

Mooiplaas Cabernet Sauvignon 2000

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

variety : Cabernet Sauvignon | 88% Cabernet Sauvignon, 12% Merlot

winery : Mooiplaas Estate

winemaker : Louis Roos

wine of origin : Stellenbosch

analysis : **alc** : 13.5 % vol **rs** : 1.5 g/l **pH** : 3.6 **ta** : 6.5 g/l **so2** : 79 mg/l **fso2** : 19 mg/l

type : Red **wooded**

pack : Bottle **closure** : Cork

Swiss International Air Lines Wine Awards 2006 - Seal of Approval
Veritas 2004 - Silver

ageing : Accessible now but have potential to age for at least 10 years.

in the vineyard : Age of vines: Avg 11 years

Yield: hl/ha 33 (5.0 tonnes/ha x 650 l/t)

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

Rootstocks: 101 - 14

Training method: 3-Wire vertical trellis

Soil type: Oakleaf and Estcourt

about the harvest: The grapes were harvested from 28 February - 1 March

Grape analysis: Balling 25.2; pH 3.53; TA 6.0 g/l

in the cellar : Yeast type: WE372 and NT50

Fermentation method: Avg 13 Days on the skins in closed stainless steel tanks at 20 - 25° C, pump over at least three times per day.

Maturation method: 25 Months in 300 litre barrels

Details of barrel maturation: Size: 300 litre% new oak: 40%: 80% French / 20% American

