

# MOOIPLAAS

CLASSIC RANGE





CHENIN BLANC

The Chenin Blanc Bush Vines shows our characteristic wild honey, peaches and apricot flavours. A well made complex wine with a well balanced palate, good structure and long lingering finish.

Blend - 100 Chenin Blanc

Pair with fresh tomato soup, seafood bisque, grilled fish/ seafood dishes, vegetarian pizza and pasta dishes, salads, roast or grilled chicken.

 20  79  474



SAUVIGNON BLANC

Tropical notes on the nose, winter melon and litchi, fresh, palate is full, good balance and length.

Blend - 100 Sauvignon Blanc

Accolades - FNB Top 10

Pair with tomato or goats cheese salads, roast fish and poultry, light pasta dishes.

 20  89  534



PINOTAGE

The nose reveals the characteristic sweet red cherries, Christmas cake with floral hints. Well rounded medium bodied wine with velvet like tannins, good balanced and integrated fruit.

Blend - 100 Pinotage

Pair with roast chicken, Cape Malay spiced dishes, roast pork, roast lamb, pizza & pasta dishes. Pinotage also works particularly well with flame grilled meats.

 20  98  588



CABERNET SAUVIGNON

A sophisticated wine revealing complex layers of cassis, dark fruit, hints of leather, tobacco and spice. Well structured, fine velvet tannins and lingering aftertaste.

Blend - 100 Cabernet Sauvignon

Pair with rich beef, lamb, venison stew. Grilled leg of lamb stuffed with wild garlic and rosemary.

 25  135  810