

MOOIPLAAS

LANGTAFEL RANGE



LANGTAFEL WHITE

Produced in a modern New World style reflecting the unique terroir of the Cape Granite Soils. Typical tropical notes supported by freshness and a clean, well-balanced minerality with a lingering fruity aftertaste.

Blend - 85% Sauvignon blanc
15% Chenin blanc

Pair with salads, pizza and pasta dishes. Grilled chicken, grilled fish. Perfect for sundowners.



LANGTAFEL ROSE

A fresh, crisp and well-balanced palate with a clean finish. Firm acid and ample fruit make for an ideal summer wine.

Blend - 100 Pinotage

Pair with chicken Salad, tomato-based pizza and pasta dishes, grilled seafood, roast chicken.



LANGTAFEL RED

A soft and mellow fruit-driven wine that can be enjoyed on its own or paired with a wide variety of dishes.

Blend - 50% Cabernet Sauvignon
50% Shiraz

Pair with tomato-based pizza and pasta dishes. Grilled chicken and red meats, braaivleis, charcuterie, light stews.



VINO BARUZZO NOVELLO

The wine is made in the style of the Italian Novello or the French Beaujolais wines: whole bunches go by hand into fermentation tanks with minimal skin damage. The result can be seen as red white wine. Nose shows the typical characteristics of carbonic maceration, i.e. cherry sweetness, along with very soft grape tannins. A fresh young and juicy wine that is a delicious summer wine.

Blend - 100 Cabernet Sauvignon

Pair with pasta and pizza.

