

# MOOIPLAAS

## *The Mercia Collection*



**DUEL**

The Duel MCC (NV) leans more towards the Pinot Noir character showing cherries, almond and honey comb, dried peach and apricot on the nose. Palate is full and rounded, fine creamy mousse.

Blend - 55% Pinot Noir 45% Chardonnay

Accolades - John Platter 4 Stars

Pair with Charcuterie, oysters & seafood, roast poultry, grilled pork dishes.



**LAATLAM**

The Laatlam is the first noble late harvest wine to be bottled on Mooiplaas. Nose shows the typical botrytis character, dried apricot & prune, great concentration and sweetness, backed by good acidity.

Blend - 100% Sauvignon Blanc

Delicious with a strong blue cheese!



**HOUMOED**

The Houmoed Chenin Blanc shows bee's wax/dried peach on the nose, along with almonds & marzipan from the barrels, good weight on the palate with some minerality and a long finish. Fruit and oak well balanced, a big wine with the typical mouth feel of ripe Chenin.

Blend - 100% Chenin Blanc

Pair with Seafood bisque, roasted line fish, grilled lobster, roast and grilled poultry.



**ROSALIND**

The Rosalind is an elegant, well crafted wine that can be matured for 12-20 years. Intense dark ruby colour with cherries, plums and fynbos on the nose.

Blend - 41% Cabernet Franc, 32% Cabernet Sauvignon, 24% Merlot, 3% Petit Verdot

Accolades - John Platter 4 Stars

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



**WATERSHED**

The Watershed Syrah boasts black cherry, spice and leather notes. Layers of dark chocolate, fennel and dark fruit underpinned by fine, well integrated tannins. Great ageing potential.

Blend - 100% Shiraz

Pair with Grilled sirloin, rump and fillet, venison stew, roast game birds.



**TABAKLAND**

The Tabakland shows layers of cassis, dark fruit, hints of leather, tobacco and spice. Well structured, fine velvet tannins and lingering after taste. Has potential to age for up to 10 years.

Blend 100% - Cabernet Sauvignon

Accolades - John Platter 4 Stars, Michelangelo Gold 2015

Pair with Roast or flame grilled lamb seasoned with rosemary/garlic. Roast beef, tomato and onion based meat stews

