



MOOIJPLAAS

WINE ESTATE
& PRIVATE NATURE RESERVE

Environmentally friendly wines

Mooiplaas Pinotage 2016

TASTING NOTES

Mooiplaas Pinotage is a full bodied wine with a deep purple colour. The nose is reminiscent of plums, which is typical of this unique South African variety, while the palate is rich and full with a long finish. The 12.5% Cabernet Sauvignon adds structure and a small but important element of oak tannin to the wine. Overall the wine is soft, juicy and approachable. Although the style suggests early drinking, it should evolve well over time, with ample structure and concentration to age well for 8 to 10 years.

BLEND INFORMATION

87.5% Pinotage, 12.5% Cabernet Sauvignon

IN THE VINEYARD

The vineyard is located 250m above sea level on an east facing slope in the Bottelary Hills of Stellenbosch.

Training method: Pinotage bush vine, Cabernet Sauvignon on 3-wire vertical trellis

Soil type: Granite soil, offering enough growth but not too vigorous for the bush vine.

Harvest date: 1 February 2016. Harvested by hand.

Yield: Pinotage 6.7 tonnes/ha = 40 hl/ha; Cabernet Sauvignon 6.3 tonnes/ha = 38 hl/ha

IN THE CELLAR

Fermentation took place over \pm 4 days in closed concrete tanks, mixed by pumping over, pressed in horizontal basket press. The Pinotage matured in stainless steel tanks and the Cabernet Sauvignon portion in small French oak barrels for \pm 18 months.

Bottling: 25 April 2017 at Mooiplaas

GRAPE ANALYSIS

Viticulturist	Tielman Roos
Balling	23.9
pH	3.58
TA (g/l)	5.33
Appellation	Stellenbosch

WINE ANALYSIS

Winemaker	Louis Roos / Lara Zietsman
ALC (%VOL)	13.5
RS (g/l)	1.3
pH	3.74
TA (g/l)	5.8

