



# MOOIPLAAS

WINE ESTATE  
& PRIVATE NATURE RESERVE

*Environmentally friendly wines*

## Mooiplaas Vino Baruzzo Novello 2017

### TASTING NOTES

The wine is made in the style of the Italian Novello or the French Beaujolais wines. Good purple-red colour, a sign of the youthfulness of the wine. Nose shows the typical characteristics of intracellular fermentation, i.e. cherry sweetness, along with very soft grape tannins. A fresh young and juicy wine that is a delicious summer wine. Accompanies pasta and pizza especially well. It is advisable that the wine is well chilled prior to drinking. You could see it as a red white wine. The low alcohol adds to the attraction of the wine.

### BLEND INFORMATION

100% Merlot

### IN THE CELLAR

Grapes brought into cellar in 20 kg crates, no crushing. Whole bunches go by hand into a fermentation tank with minimal skin damage. Fermentation starts naturally in the intact berry, also known as intracellular fermentation. Fermentation is finished after 1 to 2 weeks, whole bunches are then gently pressed to free the wine. Bottling is done as soon as possible after malo-lactic fermentation. In line with our approach of minimal intrusion, this wine is unfiltered and not stabilised. Sediment is natural and can be expected.

Bottling: 26 May 2017 at Mooiplaas

### FOOD PAIRING:

Savoury canapes, salmon dishes.

### GRAPE ANALYSIS

Viticulturist	Tielman Roos
Balling	18.7
pH	3.26
TA (g/l)	9.34
Appellation	Stellenbosch

### WINE ANALYSIS

Winemaker	Louis Roos
ALC (%VOL)	10.5
RS (g/l)	12.9
pH	3.63
TA (g/l)	12.9

