



MOOIJPLAAS

WINE ESTATE
& PRIVATE NATURE RESERVE

Environmentally friendly wines

Mooiplaas Pinotage 2017

TASTING NOTES

The 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. Overall the wine is soft, juicy and approachable. This wine should evolve well over time, with ample structure and concentration to age well for 8 to 10 years.

BLEND INFORMATION

100% Pinotage

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

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

Harvest date: 23 February 2017. Harvested by hand.

Yield: Pinotage 4.7 tonnes/ha = 32 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. 50% Of the Pinotage matured in stainless steel tanks, giving it fruit and elegance, and 50% in small French oak barrels for \pm 13 months, giving it balance, length and structure.

Bottling: 17 September 2018 at Mooiplaas

GRAPE ANALYSIS

Viticulturist	Tielman Roos
Balling	24.5
pH	3.49
TA (g/l)	6.87
Appellation	Stellenbosch

WINE ANALYSIS

Winemaker	Louis Roos / Lara Zietsman
ALC (%VOL)	14.5
RS (g/l)	2
pH	3.79
TA (g/l)	4.7

