



MOOIJPLAAS

WINE ESTATE
& PRIVATE NATURE RESERVE

Environmentally friendly wines

Mooiplaas Cabernet Sauvignon 2017

TASTING NOTES

The Roos Family Cabernet Sauvignon is a wine for the long run. Made in a classical style, this Cabernet Sauvignon has the potential for decades of ageing. Dark colour, cloves and lead pencil nose, tannin still tight at this stage, should start to open a year or so after bottling. A great companion for lamb shank or oxtail.

BLEND INFORMATION

100% Cabernet Sauvignon

IN THE VINEYARD

The vineyard is located 150m above sea level on a north-west facing slope in the Bottelary Hills of Stellenbosch. Gravel soil offers less vigorous growth which, together with sufficient heat due to the slope and altitude, leads to ideal ripening conditions for fully ripened grapes.

Training method: 5-wire vertical trellis

Harvest date: 10 March 2017. Harvested by hand.

Yield: 5.49 tonnes/ha and 32 hl/ha

IN THE CELLAR

Fermentation took place over 7 days on the skins in closed tanks at 20 – 25 °C, pump over every two hours, pressed with pneumatic press. Spontaneous malolactic fermentation occurred.

Barrel profile: Specially selected barrels. Wine was aged 18 months in 300L and 225L French oak barrels, 3rd and 4th fill.

Bottling: 11 December 2018 at Mooiplaas

FOOD PAIRING

Pair with rich beef, lamb, venison stew.

GRAPE ANALYSIS

Viticulturist	Tielman Roos
Balling	24.7
pH	3.64
TA (g/l)	6.16
Appellation	Stellenbosch

WINE ANALYSIS

Winemaker	Louis Roos / Lara Zietsman
ALC (%VOL)	13.98
RS (g/l)	2.9
pH	3.82
TA (g/l)	5.3

