



MOOIJPLAAS

WINE ESTATE
& PRIVATE NATURE RESERVE

Environmentally friendly wines

Mooiplaas Merlot / Cabernet Franc 2015

TASTING NOTES

The Roos Family Merlot / Cabernet Franc is a blend of two iconic Bordeaux varieties. Merlot brings fruit and elegance whilst the Cabernet Franc adds perfume, spice and structure. This is a medium-bodied wine with aromas of blackcurrants, mulberries and a hint of fynbos on the nose. Soft, rounded tannins, well-balanced with a lingering finish. A great companion for grilled beef, venison and tomato based vegetarian dishes.

BLEND INFORMATION

66% Merlot, 34% Cabernet Franc

IN THE VINEYARD

Training method: 5-wire vertical trellis

Yield: Average of 41.64 hl/ha and 6.94tonnes/ha (weighted average)

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. Grapes were fermented separately and only blended after aging in barrel.

Barrel profile: Specially selected barrels. Wine was aged 24 months in 300L and 225L French oak barrels, 20% 1st fill, the balance 3rd and 4rd fill.

Bottling: 12 November 2018 at Mooiplaas

FOOD PAIRING

A great companion for grilled beef, venison and tomato based vegetarian dishes.

GRAPE ANALYSIS

Viticulturist	Tielman Roos
Appellation	Stellenbosch

WINE ANALYSIS

Winemaker	Bertus Basson / Louis Roos
ALC (%VOL)	14.58
RS (g/l)	2.7
pH	3.65
TA (g/l)	5.6

