



MOOIJPLAAS

WINE ESTATE
& PRIVATE NATURE RESERVE

Environmentally friendly wines

Mooiplaas Pinotage 2018

TASTING NOTES

The Mooiplaas Pinotage is a medium 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. Training method: Pinotage bush vine
Soil type: Granite soil, offering enough growth but not too vigorous for the bush vine.
Harvest date: 16 February 2018. Harvested by hand.
Yield: Pinotage 7.6 tonnes/ha = 52hl/ha

IN THE CELLAR

Fermentation took place over 7 days in closed stainless steel 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 9 months, giving it balance, length and structure.
Bottling: 1 July 2019 at Mooiplaas

FOOD PAIRING

Pair with roast chicken, Cape Malay spiced dishes, roast pork, roast lamb, pizza & pasta dishes. Pinotage also works particularly well with flame grilled meats.

GRAPE ANALYSIS

Viticulturist	Tielman Roos
Balling	24
pH	3.6
TA (g/l)	5.75
Appellation	Stellenbosch

WINE ANALYSIS

Winemaker	Bertus Basson / Louis Roos
LC (%VOL)	13.5
RS (g/l)	2.1
pH	3.66
TA (g/l)	5.1

