



# MOOIPLAAS

WINE ESTATE  
& PRIVATE NATURE RESERVE

*Environmentally friendly wines*

## Mooiplaas Tabakland 2020

### TASTING NOTES

The Tabakland Cabernet Sauvignon is bottled only in exceptional years. It is a selection of the finest barrels of the Cabernet Sauvignon of a given vintage. Pitch black colour, dense fruit on the nose with notes of dark cassis and liquorice. Tannin still tight at this stage, which is to be expected, with fine concentration and strong length. The 2020 vintage has boundless potential to evolve over time, with sufficient structure and concentration to age for multiple decades.

### IN THE VINEYARD

The Tabakland vineyard was planted in 1992 where tobacco used to be cultivated. The vineyard is located 150m above sea level on a north-west facing slope in the Bottelary Hills of Stellenbosch. Gravel soil which offers less vigorous growth, together with sufficient heat due to the slope and altitude, lead to ideal ripening conditions.

Training method: 5-wire vertical trellis

Harvest date: 6 March 2020. Harvested by hand.

Yield: Average of 34 hl/ha and 5.5 tones/ha

### IN THE CELLAR

Wine was matured for 24 months in small French oak barrels. From the cellar, Louis and Bertus selected only the finest barrels to create this wine. Following our approach of minimal intrusion, the wine underwent only the slightest pre-bottling filtration, and no stabilization. A sediment is natural and to be expected.

Barrel profile: 42% 1<sup>st</sup> fill, balance 3<sup>rd</sup> and 4<sup>th</sup> fill. 100% French oak.

Bottling: 13 September 2022 at Mooiplaas

### GRAPE ANALYSIS

Viticulturist	Tielman Roos
Balling	24.5
pH	3.62
TA (g/l)	6.1
Appellation	Stellenbosch

### WINE ANALYSIS

Winemaker	Bertus Basson / Louis Roos
ALC (%VOL)	14.63
RS (g/l)	2.5
pH	3.71
TA (g/l)	5.6

