



# MOOIPLAAS

WINE ESTATE  
& PRIVATE NATURE RESERVE

*Environmentally friendly wines*

## Mooiplaas Merlot / Cabernet Franc 2020

### 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 full-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

70% Merlot, 30% Cabernet Franc

### IN THE VINEYARD

Training method: 5-wire vertical trellis

Yield: Average of 45 hl/ha and 6 tones/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, 10% 1<sup>st</sup> fill, the balance 3<sup>rd</sup> and 4<sup>th</sup> fill.

Bottling: 14 April 2022 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)	14.5
RS (g/l)	2.5
pH	3.65
TA (g/l)	5.6

