



MOOIJPLAAS

WINE ESTATE
& PRIVATE NATURE RESERVE

Environmentally friendly wines

Mooiplaas Pinotage 2022

TASTING NOTES

The Mooiplaas Pinotage is a full-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: 24 Feb 2021. Harvested by hand.
Yield: Pinotage 9 tones/ha = 60hl/ha

IN THE CELLAR

Fermentation took place over 7 days in closed stainless-steel tanks, mixed by pumping over, pressed in horizontal basket press.
Barrel profile: Wine was aged for 12 months in older 225L French oak barrels.
French oak barrels, 10% new, the balance 3rd and 4th fill.

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	25
pH	3.5
TA (g/l)	5.8
Appellation	Stellenbosch

WINE ANALYSIS

Winemaker	Bertus Basson / Louis Roos
ALC (%VOL)	14
RS (g/l)	2
pH	3.42
TA (g/l)	5.8

