



MOOIPLAAS

WINE ESTATE
& PRIVATE NATURE RESERVE

Environmentally friendly wines

Mooiplaas Duel MCC

TASTING NOTES

Intense nose of brioche, almonds and hints of wild honey. Well rounded palate with rich fine creamy mousse. The Chardonnay character is dominant as can be explained by the wine's firm acidity, green apple and minerality, whereas the Pinot Noir component adds to the fullness and complexity of the wine.

BLEND INFORMATION

73% Chardonnay, 27% Pinot Noir

IN THE VINEYARD

Environmentally friendly grown grapes from Chardonnay & high altitude Pinot Noir vineyards were used.

Training method: 5-wire vertical trellis

Soil Types: Pinot noir – Oakleaf; Chardonnay – Cartreff-Estcourt

Harvest date: The Pinot Noir was harvested 31 January 2012 and the Chardonnay the day thereafter. Harvested by hand.

Yield: 51 hl and 8.5 tonnes/ha

IN THE CELLAR

The free run juice of the Chardonnay and Pinot Noir was combined and fermentation took place in stainless steel tanks. After fermentation the base wine (alcohol=10,67%, RS=1,07, pH=3,09, TA=9,22g/L) was sweetened and re-inoculated with a Prix de Mouse yeast in order to start the secondary fermentation in the bottle. The wine was left for another 36 months on the lees in order to develop more body, flavour and complexity. Degorgement took place to remove the lees, and so our own methode de champenoise was corked on 30 November 2015.

GRAPE ANALYSIS

Viticulturist	Tielman Roos
Balling	18.5
pH	3,3
TA (g/l)	8.8
Appellation	Stellenbosch

WINE ANALYSIS

Winemaker	Louis Roos
ALC (%VOL)	11.5
RS (g/l)	6,8g/l
pH	3,05
TA (g/l)	7.7

