



MOOIPLAAS

WINE ESTATE
& PRIVATE NATURE RESERVE

Environmentally friendly wines

Mooiplaas Pinotage 2020

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: 11 Feb 2020. Harvested by hand.

Yield: Pinotage 7.3 tonnes/ha = 50hl/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 9 months in older 225L French oak barrels.

Bottling: 21 Jan 2021 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	25.6
pH	3.64
TA (g/l)	5.51
Appellation	Stellenbosch

WINE ANALYSIS

Winemaker	Bertus Basson / Louis Roos
ALC (%VOL)	14.15
RS (g/l)	2.23
pH	3.75
TA (g/l)	5.2

