



FACT SHEET	
WINE NAME	The Bean Pinotage
VINTAGE	2016
COUNTRY	South Africa
REGION	Coastal Region - Western Cape
PRODUCER	Mooiplaas Wines
WINEMAKER	Louis Roos
GRAPE VARIETY/IES	Pinotage / Cabernet Franc
GRAPE % IN BLEND	93% / 7%
ALCOHOL vol%	13.41
RESIDUAL SUGAR	2.8
ACIDITY (TOTAL)	5.7
PH	3.84
YEAST TYPE	NT50
FERMENTATION METHOD	+ - 3 Days on the skins in closed tanks at 20 - 25 °C, pump over every two hours, pressed at + - 10 Balling.
DETAILS OF OAK	The idea is to create a wine with interesting coffee/mocha flavours and well integrated oak tannins on the palate. In order to achieve this the alcoholic and malo-lactic fermentation took place on specially toasted French oak staves.
WINEMAKERS TASTING NOTES	Dark purple colour, nose shows mocha/roasted coffee bean/dark chocolate flavours; a lot of tannins in the wine, but fine and silky, very well integrated with oak, palate is mouth filling with good intensity and long finish. The typical sweet fruit of Pinotage matches well with the mocha oak flavours.

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