

Middelvlei Pinotage 2003

Bronze - International Wine and Spirit Competition (IWSC) 2005
Veritas 2005 - Bronze

Appearance: Deep ruby red with violet edges.

Nose: Sweet raspberry aromas with mulberry undertones and elegant oak spices.

Palate: Medium bodied wine packed with fruit flavours.

variety : Pinotage | 100% Pinotage

winery : Middelvlei Wines

winemaker : Tinnie Momberg

wine of origin : Devon Valley

analysis : alc : 14.1 % vol pH : 3.81 ta : 5.9 g/l

type : Red style : Dry body : Medium taste : Fruity wooded

pack : Bottle closure : Cork

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in the vineyard : The Pinotage grape is unique to South Africa and is derived from the noble Pinot Noir and Cinsaut (formerly called Hermitage) varieties. The Mombergs are one of the foremost producers of Pinotage wines. At Middelvlei, 24,24 ha are devoted to Pinotage, planted at 3 704 vines per ha. The vines, grafted onto Richter 99 rootstock, were planted in 1962, 1975 and 1996. The vineyards face west and are situated at an altitude of 160 m above sea level. The vines, grown as bush vines, are severely pruned to inhibit their prolific growth. The rainfall during the winter before the vintage, as well as the growing season (September – December) was average. The annual rainfall was 727 mm for the 2002/2003 season compared to the average annual rainfall of 700 mm.

about the harvest: Harvesting took place from 3 February to 19 February 2003 during the day, at an average sugar level of 26 °Balling. The grapes were hand picked and placed in small baskets to prevent bruising.

in the cellar : In the cellar, using the dry yeast type WE 372, the juice was fermented on the skins for 4 days in open cement tanks at 26 °C. It was racked off the skins at 4 °Balling and then underwent secondary malolactic fermentation, which was completed on 4 March 2003. The wine was matured in oak for 14 months – 95% in small French oak and 5% in new American oak barrels.

