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Middelvlei Cabernet Sauvignon 2001



Bronze - International Wine and Sprirt Competition (IWSC) 2005
Appearance: Deep ruby-red.
Nose: Intense dark cherry and blackberry flavours.
Palate: Medium-bodied, luscious fruit and subtle tannins with a lingering aftertaste.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon
winery : Middelvlei Wines
winemaker : Tinnie Momberg
wine of origin : Devon Valley
analysis : **alc :** 13.9 % vol **pH :** 3.71 **ta :** 6.4 g/l
type : Red **style :** Dry **body :** Full **taste :** Fruity wooded
pack : Bottle **closure :** Cork

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in the vineyard : The grapes for this wine were derived from a 24 hectare vineyard, planted in 1977 and 1990 at 3 704 vines per hectare, and at an altitude of 160 m above sea-level. The vines, planted on a west-facing slope, are trellised in order to keep the grapes cool and healthy. The rainfall during the winter before the vintage, as well as the growing season (September â€“ December) was lower than the long term figures. The annual rainfall was 520 mm for the 2000/2001 season compared to the long-term annual average of 700 mm.

about the harvest: The harvest took place on 12 March 2001. The grapes were picked by hand - at an average sugar level of 24Â° Balling - and placed in small baskets to prevent bruising.

in the cellar : In the cellar, the juice was given 7 daysâ€™ skin contact in open tanks. It was inoculated with yeast type WE 372 and left to ferment at 26Â° C. Secondary malolactic fermentation was completed on 26 April 2001. The wine was matured for 26 months â€“ 75% in new French oak and the remaining 25% in American oak