

Middelvlei Cabernet Sauvignon 2001

Bronze - International Wine and Spirit 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 – 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 24° Balling - and placed in small baskets to prevent bruising.

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

