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Hagelsberg Classic Red 2004

This light unwooded Pinotage is suitable for early drinking, with its sweet fruit flavours of raspberry and mulberry.

This wine can be enjoyed with red meat dishes and is equally enjoyable on its own.



variety : Pinotage | 100% Pinotage
winery :
winemaker : Tinnie Momberg
wine of origin : Coastal
analysis : **alc :** 13.0 % vol **rs :** 4.6 g/l **pH :** 3.86 **ta :** 4.8 g/l
type : Red **style :** Dry **body :** Light **taste :** Fruity
pack : Bottle

in the vineyard : It was in 1679 when Simon van der Stel, then governor of the Cape, first discovered the fertile valley of Stellenbosch, which he later named after himself. His first view of one of the hills surrounding the valley was in stormy weather and he appropriately named it Hagelsberg - in Dutch *'hagel'* means hail. The name soon changed to Papegaaiberg, as it is still known today. The beautiful vineyards of Middelvlei stretch along the northern slopes of the same Papegaaiberg.

This wine is made from Pinotage, a grape that is unique to South Africa and is derived from the noble Pinot Noir and Cinsaut (formerly called Hermitage) varieties.

The Pinotage vines on Middelvlei were planted in 1962, 1979 and 1997 and cover 23,9 ha. 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 conditions for the healthy growth and ripening of the grapes during the growing season (September â€“ December) were ideal. The rainfall during the winter before the vintage, as well as the growing season, was average. The annual rainfall was 680mm for the 2003/2004 season compared to the long-term annual rainfall of 700mm.

about the harvest: Harvesting took place from 9 February to 4 March 2004 at an average sugar level of 24 Â° Balling. In the cellar the juice was fermented on the skins for 4 days in open cement tanks at 27 ÂºC. It was racked off the skins at 4 Â° Balling and then underwent secondary malolactic fermentation, which was completed on 14 April 2004.