wine.co.za
easiest way to buy wine

Middelvlei Shiraz 2004

Veritas 2006 - Bronze
International Wine and Spirit Competition (IWSC) 2006 - Bronze
Michelangelo Awards 2006 - Gold Medal
This wine carries an exciting new-world fruitiness and spiciness. The pepper, plum and liquorice aromas, mingled with hints of violets, vanilla and cherries, playfully enchant the palate.



variety : Shiraz | 100% Shiraz
winery : Middelvlei Wines
winemaker : Tinnie Momberg
wine of origin : Devon Valley
analysis : alc : 14.0 % vol rs : 2.38 g/l pH : 3.51 ta : 6.3 g/l
type : Red style : Dry body : Medium taste : Mineral wooded
pack : Bottle closure : Cork

Veritas 2006 - Bronze
International Wine and Spirit Competition (IWSC) 2006 - Bronze
Michelangelo Awards 2006 - Gold Medal

in the vineyard : 15,12 ha of the estate have been devoted to Shiraz. The vineyards, planted in 1979,1990 and in 1998 - at 3704 vines per ha and at an altitude of 160m above sea level - face eastwards. They were grafted onto rootstock type Richter 99 and planted in Hutton and Clovelly soils. The vines are trellised which keeps the grapes cool and healthy.

The rainfall during the winter before the vintage, as well as the growing season (September - December), 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 on the 11th of March 2004, between 06:00 and 18:00, with the grapes at an average sugar level of 26Â° Balling. The grapes were handpicked and placed in small baskets to prevent bruising.

in the cellar : In the cellar, the grapes were gently crushed, de-stemmed and transferred to open cement tanks, where they were inoculated with yeast type Oenoferm Rouge and left to ferment on the skins for 6 days at 26Â°C. The young wine underwent secondary malolactic fermentation, which was completed on 4 May 2004.

The wine was matured in second fill oak barrels (22% American oak and 78% French oak) for a period of 12 months.

The wine was bottled on 9 May 2005.