

## Middelvlei Cabernet Sauvignon 2004

International Wine and Spirit Competition (IWSC) 2006 - Bronze

Michelangelo Awards 2006 - Silver Medal

Old Mutual Trophy Wine Show 2006 - Bronze

The appearance is a deep ruby-red. On the nose you will find intense dark cherry and blackberry flavours. The palate shows a medium-bodied wine, 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 : 14.0 % vol   rs : 3.72 g/l   pH : 3.74   ta : 6.6 g/l

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

**pack :** Bottle   **closure :** Cork

International Wine and Spirit Competition (IWSC) 2006 - Bronze

Michelangelo Awards 2006 - Silver Medal

Old Mutual Trophy Wine Show 2006 - Bronze (75/100)

**in the vineyard :** The grapes for this wine were derived from a four hectare vineyard, planted in 1990 at 3,704 vines per hectare, and at an altitude of 160m 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 less than average. The annual rainfall was 680mm for the 2003/2004 season compared to the long-term annual average of 700mm.

**about the harvest:** The harvest took place on 17 March 2004. The grapes were picked by hand - at an average sugar level of 25,5° Balling - and placed in small baskets to prevent bruising.

**in the cellar :** In the cellar, the juice was given eight 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 14 April 2004. The wine was matured in French oak for 14 months.

