

## Middelvlei Momberg 2004

### Michelangelo Awards 2006 - Gold Medal

The appearance is a dark ruby red with deep shades of crimson. On the nose you'll find delicate red and black fruit aromas backed by wooded spices. The palate shows a well-structured wine with concentrated ripe fruit flavours. This wine offers middle palate complexity and a delightful lingering aftertaste.

**variety :** Pinotage | 37% Pinotage, 29% Shiraz, 17% Merlot, 17% Cabernet Sauvignon

**winery :** Middelvlei Wines

**winemaker :** Tinnie Momberg

**wine of origin :** Devon Valley

**analysis :** alc : 14.1 % vol   rs : 1.5 g/l   pH : 3.81   ta : 6.5 g/l

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

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

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**in the vineyard :** This is the maiden vintage of a premium blend that was made to give extra dimension to the quality range of Middelvlei Wines. Bearing the family name, this wine reflects the optimum of quality and excellence this well-known Stellenbosch Estate has to offer.

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 grapes were selected from vineyards that were carefully tended to to ensure a low yield and concentrated fruit. The grapes were harvested during February and March 2004 at 24 – 26° Balling and were placed in small baskets to prevent bruising.

**in the cellar :** In the cellar, the juice of all four varieties was fermented on the skins for four to six days in open cement tanks. The yeast type used for inoculation was WE 372. The wines also underwent secondary malolactic fermentation. Before wood maturation the wine was blended in a ratio of 37% Pinotage, 29% Shiraz, 17% Merlot and 17% Cabernet Sauvignon. The wine was matured in 100% new oak barrels for 17 months – 50% French Never and 50% American Oak.

Bottling date: 7 April 2006

