

Middelvlei Pinotage/Merlot 2004

International Wine and Spirit Competition (IWSC) 2006 - Silver Best in Class

The appearance is a bright garnet red with shades of crimson. On the nose you will find rich aromatic flavours of plums and blackcurrant backed by mild wooded spices. The palate shows a medium-bodied wine with concentrated berry flavours. Well structured tannins and a delightful lingering aftertaste.

variety : Pinotage | 50% Pinotage, 50% Merlot

winery : Middelvlei Wines

winemaker : Tinnie Momberg

wine of origin : Devon Valley

analysis : alc : 13.8 % vol rs : 2.7 g/l pH : 3.6 ta : 6.4 g/l

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

pack : Bottle **closure :** Cork

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in the vineyard : At Middelvlei, 24ha is devoted to Pinotage, planted at 3,704 per ha. The vines, grafted onto Richter 99 rootstock, were planted in 1962, 1975 and 1996. The vineyards face west and are situated at an altitude of 160m above sea level. The vines, grown as bush vines, are severely pruned to inhibit their prolific growth.

The Pinotage grapes used in this superior blend were harvested between 9 February and 4 March 2004, with the grapes at an average sugar level of 24^o Balling. They were picked by hand between 06:00 and 18:00 and placed in small baskets to prevent bruising.

The Merlot vines on Middelvlei were planted in 2001 and cover 6ha. They were grafted on rootstock Richter 99 and are situated at an altitude of 160m above sea level, facing southwest. The grapes were harvested between 12 February and 16 February 2004.

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.

Middelvlei was the first South African producer to release a Pinotage Merlot blend in 1995.

in the cellar : In the cellar, the juice of both varieties was fermented on the skins for four days in open cement tanks at 26^o C (both varieties). 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 50% Pinotage to 50% Merlot. The wine was matured in second fill oak barrels for 16 months – 80% in French oak and 20% in American oak.

Date bottled: 23 January 2006

