

Middelvlei Pinotage/Merlot 2006

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The appearance is a bright garnet red with shades of crimson. On the nose you'll find rich aromas 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 : 13.7 % vol rs : 3.8 g/l pH : 3.6 ta : 5.4 g/l

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

pack : Bottle **closure :** Cork

Veritas 2007 - Bronze

in the vineyard : The Pinotage grape is unique to South Africa and is derived from the noble Pinot Noir and Cinsaut (formerly called Hermitage) varieties. The Mombergs are amongst the foremost producers of Pinotage wines.

At Middelvlei, 24ha are 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 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 rainfall during the winter before the vintage, as well as the growing season, was average. The annual rainfall was 660mm for the 2005/2006 season compared to the long-term annual rainfall of 700mm.

about the harvest: The Pinotage grapes used in this superior blend were harvested between 27 January and 22 February 2006, with the grapes at an average sugar level of 23.5° Balling. They were picked by hand between 06:00 and 18:00 and placed in small baskets to prevent bruising.

Merlot: The grapes were harvested between 11 February and 9 March 2006.

