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Middelvlei Red Falcon 2005

This wooded wine is richly endowed with attractive berry and cherry flavours. It is a palate friendly wine to enhance all occasions.

variety : Merlot | 60% Merlot, 40% Shiraz
winery :
winemaker : Tinnie Momberg
wine of origin : Devon Valley
analysis : **alc :** 13.5 % vol **rs :** 3.4 g/l **pH :** 3.68 **ta :** 5.4 g/l
type : Red **style :** Dry **body :** Medium **taste :** Fruity **wooded**
pack : Bottle

in the vineyard : 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 south west.

At Middelvlei , 15,12 ha of the estate has been devoted to Shiraz. The vineyards, planted in 1979, 1990 and in 1998 - at 3,704 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, as well as the growing season was average. The annual rainfall was 660 mm for the 2004/2005 season compared to the long-term annual average of 700 mm.

about the harvest: Merlot: The grapes were harvested between 11 February and 9 March 2005.
Shiraz: The grapes were harvested in March 2005.

in the cellar : In the cellar, the juice of both varities fermented on the skins for 5 days in open cement tanks at 26Â° C. The yeast type used for inoculation was WE 372. The wine also underwent secondary malolactic fermentation. Before wood maturation the wine was blended in a ratio of 60% Merlot and 40% Shiraz.

Bottled in October 2006.