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Middelvlei Cabernet Sauvignon 2005

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Veritas 2007 - Bronze
2007 International Wine Challenge â€“ Bronze Medal
The appearance is a deep ruby-red. On the nose youâ€™ll 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 :
winemaker : Tinnie Momberg
wine of origin : Devon Valley
analysis : **alc :** 14.0 % vol **rs :** 4.7 g/l **pH :** 3.62 **ta :** 5.9 g/l
type : Red **style :** Dry **body :** Medium **taste :** Fruity **wooded**
pack : Bottle

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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 â€“ 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 24 February 2005. The grapes were picked by hand - at an average sugar level of 24Â° Balling - and placed in small baskets to prevent bruising.

in the cellar : In the cellar, the juice was given eight daysâ€™ skin contact in open tanks. It was inoculated with yeast type WE 372 and left to ferment at 24Â°C. Secondary malolactic fermentation was completed on 21 April 2005. The wine was matured in French oak for 12 months.