

Middelvlei Cabernet Sauvignon 2006

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 : Middelvlei Wines

winemaker : Tinnie Momberg

wine of origin : Devon Valley

analysis : alc : 14 % vol rs : 3.8 g/l pH : 3.62 ta : 5.5 g/l

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

pack : Bottle **closure :** Cork

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 2005/2006 season compared to the long-term annual average of 700mm.

about the harvest: The harvest took place on 24 February 2006. The grapes were picked by hand - at an average sugar level of 24Â° Balling - and placed in small baskets to prevent bruising.

