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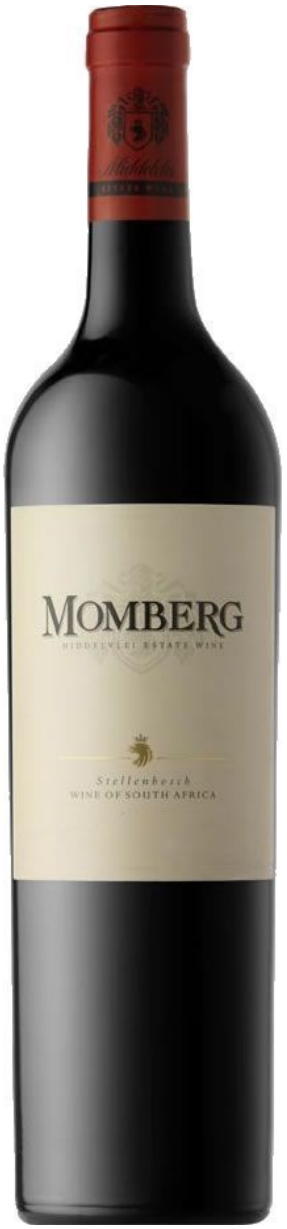
Middelvlei Momberg 2005

The appearance is dark ruby red with deep shades of crimson. It is a beautifully rounded, complex wine with dark berry flavours subtly mingling with elegant wood spice. The palate shows a well-structured wine with concentrated ripe fruit flavours.



variety : Shiraz | 44% Shiraz, 29% Cabernet Sauvignon, 14% Merlot, 13% Pinotage
winery : Middelvlei Wines
winemaker : Tinnie Momberg
wine of origin : Devon Valley
analysis : **alc :** 14.5 % vol **rs :** 1.5 g/l **ta :** 5.7 g/l
type : Red **style :** Dry **body :** Medium **taste :** Fruity **wooded**
pack : Bottle **closure :** Cork

Gold Mundus Vini 2008
2008 Veritas Awards - Bronze Medal
2008 SA Terroir Wine Awards - District Winner: Stellenbosch

in the vineyard : This is the second vintage of a premium blend that was made to give extra dimension to the quality range of Middelvlei Wines. Bearing the family name, this wine reflects the optimum of quality and excellence this well-known Stellenbosch Estate has to offer.

The grapes were chosen from vineyards that were carefully tended to ensure a low yield and concentrated fruit.

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 2004/2005 season compared to the long-term annual average of 700mm.

about the harvest: The grapes were harvested during February and March 2005 at 24 - 26° Balling and were placed in small baskets to prevent bruising.

in the cellar : In the cellar, the juice of all four varieties was fermented on the skins for four to six days in open cement tanks. 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 44% Shiraz, 29% Cabernet Sauvignon, 14% Merlot and 13% Pinotage.

The wine was matured in 100% new oak barrels for 15 months - 50% French Never and 50% American Oak.

Bottled 6 November 2007