

## Middelvlei Pinotage/Merlot 2007

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The appearance is 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 wine is medium-bodied 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 : 13.67 % vol    rs : 2.9 g/l    pH : 3.6    ta : 5.7 g/l

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

**pack :** Bottle    **closure :** Cork

**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, 24 hectares are devoted to Pinotage, planted at an average of 3700 vines per hectare. The vines, grafted onto Richter 99 rootstock, were planted in 1962, 1975 and 1996. The vineyards face west, at an altitude of around 160m above sea level. The bush vines are pruned to inhibit excessive growth.

The Merlot vines on Middelvlei were planted in 2001 and cover 6 hectares. They were grafted onto rootstock Richter 99 and are also situated at around 160m above sea level, facing southwest.

During the winter before the vintage, and the growing season (2006/2007), the rainfall was just below the long term average of 700mm.

**about the harvest:** The Pinotage grapes used in this superior blend were harvested in February of 2007, with the grapes at an average sugar level of 23.5° Balling. They were picked by hand between 06h00 and 18h00 and placed in small baskets to prevent bruising.

The Merlot vines on Middelvlei were harvested between February and March 2007.

**in the cellar :** In the cellar, the juice of both varieties was fermented on the skins for four days in open cement tanks at 24° C (both varieties). The yeast type used for inoculation was WE 372. The wines also underwent secondary malolactic fermentation. The wine was blended in a ratio of 50% Pinotage to 50% Merlot. The wine was matured in 2nd fill oak barrels 12 months – 85% in French oak and 15% in American oak.

Bottled: August 2008

