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Middelvlei Cabernet Sauvignon 1996

variety : Cabernet Sauvignon | Cabernet Sauvignon
winery : Middelvlei Wines
winemaker : Tinnie Momberg
wine of origin : Devon Valley
analysis : **alc :** 12,52 % vol **pH :** 3,5 **ta :** 6,4 g/l
pack : Bottle **closure :** Cork

in the cellar : Deep brick-red with lovely dark berry-fruitiness. Medium-bodied, subtle tannins to ensure years of maturation.

The grapes for the wine were derived from a 25 hectare vineyard, planted in 1974 and 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 entire 1995 - 96 season was very wet with an average rainfall of 763mm.

The harvest took place from 25 - 29 March 1995. The Grapes were picked by hand - at an average sugar level of 23Â°Balling - and placed in small baskets to prevent bruising.

In the cellar, the juice was given seven days' skin contact in open tanks. It was inoculated with yeast type WE372 and left to ferment at 25Â°C. Secondary malolactic was completed on 21 April.

Half of the wine was matured in small new French oak for 17 months and the remaining 50% in second-fill oak, also for 17 months. The wine was bottled in March 1998.