

## Middelvlei Pinotage 1996

**Appearance:**

Deep ruby red with violet edges.

**Nose:**

Sweet raspberry aromas with mulberry undertones and elegant oak spices.

**Palate:** Medium bodied wine packed with fruit flavors.

**variety :** Pinotage | 100% Pinotage

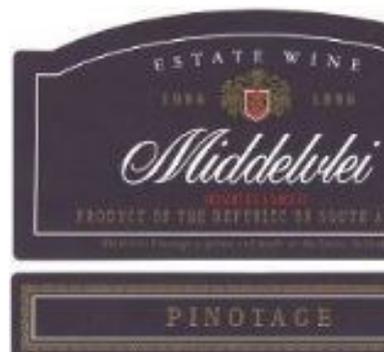
**winery :** Middelvlei Wines

**winemaker :** Tinnie Momberg

**wine of origin :** Devon Valley

**analysis :** alc : 12.0 % vol   pH : 3,52   ta : 5,7 g/l

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



**ageing :** Although the wine is very accessible now, it has maturation potential of at least 4 to 5 years.

**in the cellar :** The Pinotage grape is unique to South Africa and is derived from the noble Pinot Noir and Cinsaut (formerly call Hermitage) varieties. The Mombergs are one of the foremost producers of Pinotage wines.

At Middelvlei, 17 ha are devoted to Pinotage, planted at 3 704 vines per ha. The vines, grafted onto Richter 99 rootstock, were on average 28 years old in the vintage year. The vineyards face west and are situated at an altitude of 160 m above sea-level. The vines, grown as bush vines, are severely pruned to inhibit their prolific growth.

The entire 1995-96 season was very wet with an average rainfall of 763mm.

The grapes were harvested between 2 and 16 February 1996, during the day, at an average sugar level of 23°Balling. They were hand-picked and placed in small baskets to prevent bruising.

In the cellar, using the dry yeast type WE 372, the juice was fermented on the skins for 4 days in open cement tanks at 26°C. It was racked off the skins at 3°Balling and then underwent secondary malolactic fermentation, which was completed on 16 March 1996.

The wine was matured in second fill small French oak casks for 16 months. It was bottled in February 1998.