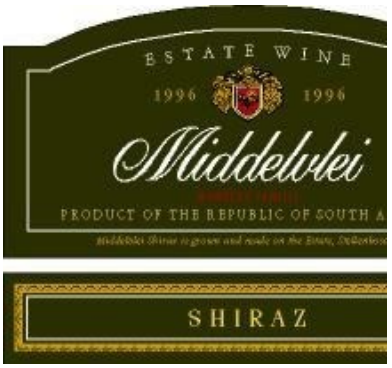
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Middelvlei Shiraz 1996



Appearance: Ruby with purple hue. Medium intensity.
Nose: Pepper, plum and liquorice.
Palate: A blend of old world earthiness and new world fruit.

variety : Shiraz | 100% Shiraz
winery : Middelvlei Wines
winemaker : Tinnie Momberg
wine of origin : Devon Valley
analysis : alc : 12,76 % vol pH : 3,4 ta : 6,2 g/l
pack : Bottle closure : Cork

in the vineyard : **Shiraz 1996**
8.7 ha of the estate have been devoted to Shiraz. The vineyards, planted in 1977 and in 1990 - at 3704 vines per ha and a altitude of 160m above sea-level - face eastwards. They were grafted onto rootstock type Richter 99 and planted in Hutton and Clovelly soils. The vines are trellised which keeps the grapes cool and healthy.

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

about the harvest: Harvesting took place between 5 - 7 March 1996, between 06:00 and 18:00, with the grapes at an average sugar level of 24° Balling. The grapes were hand-picked and placed in small baskets to prevent bruising.

in the cellar : In the cellar, the grapes were gently crushed, destemmed and transferred to open cement tanks, where they were inoculated with yeast type WE 372 and left to ferment on the skins for 5 days at 26° C. The young wine underwent secondary malolactic fermentation, which was completed on 19 April 1996.

50% of the Middelvlei Shiraz 1996 was matured in new small French oak for 18 months and the remaining half in third-fill oak, also for 18 months.

The wine was bottled in February 1998.