

Hagelsberg Devon Blanc 2007

Lovely, luscious citrus, floral and tropical fruit, leading into a soft fresh palate. An excellent match with chicken and white meats and wonderfully refreshing on its on.

variety : Chenin Blanc | 70% Chenin Blanc 20% Colombard 10% Hanepoot

winery : Middelvei Wines

winemaker : Tinnie Momberg

wine of origin : Papegaaiberg

analysis : alc : 12.5 % vol rs : 3.3 g/l pH : 1.8 ta : 6 g/l

type : White

pack : Bottle **closure :** Cork

in the vineyard : The story of Hagelsberg

It was in 1679 when Simon van der Stel, then governor of the Cape, first discovered the fertile valley of Stellenbosch, which he later named after himself. His first view of one of the hills surrounding the valley was in stormy weather and he appropriately named it Hagelsberg - in Dutch "hagel" means hail. The name soon changed to Papegaaiberg, as it is still known today. The beautiful vineyards of Middelvei stretch along the northern slopes of the same Papegaaiberg.

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The grapes were source from prime vineyards in the Western Cape area. The conditions for the healthy growth and ripening of the grapes during the growing season (September - December) were ideal. The rainfall during the winter before the vintage, as well as the growing season was average. The rainfall was 660mm for the 2006/2007 season compared to the long - term annual rainfall of 700mm.

about the harvest: The grapes were harvested by hand and were picked from 7 February till 9 March 2007. Grapes were picked at optimum ripeness from about 25° C Balling.

in the cellar : After the crush , the juice was left on the skins for 4 to 6 hours and then press. Only free run juice was used and the fermentation temperature was about 13° C. The wine was blended in a ratio of 70% Chenin Blanc , 20% Colombard and 10% Hanepoot.

Bottled: July 2007

