

Hagelsberg Devon Blanc 2008

Succulent watermelon aromas precede a palate of vivacious and lingering tropical fruit flavours.

variety : Chenin Blanc | 68% Chenin Blanc 25% Colombard 7% Hanepoot

winery : Middelvlei Wines

winemaker : Tinnie Momberg

wine of origin : Papegaaiberg

analysis : alc : 13.38 % vol rs : 3.5 g/l pH : 1.79 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 Middelvlei 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 2007/2009 season compared to the long - term annual rainfall of 700mm.

about the harvest: The grapes were harvested by hand and were picked during February 2008. Grapes were picked at optimum ripeness from about 21° C balling.

in the cellar : After the crush , the juice was left on the skins for 2 to 4 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 68% Chenin Blanc , 25% Colombard and 7% Hanepoot.

Bottled: July 2008

