

## Hagelsberg Devon Blanc 2010

Light yellow in colour with hints of lime green. Succulent watermelon aromas precede a palate of vivacious and lingering tropical fruit flavours.

**variety :** Chenin Blanc | 65% Chenin Blanc, 25% Colombard, 10% Hanepoot

**winery :** Middelvei Wines

**winemaker :** Tinnie Momberg

**wine of origin :** Papegaaiberg

**analysis :** alc : 12.5 % vol   rs : 3.5 g/l   pH : 1.79   ta : 6 g/l

**type :** White   **style :** Dry   **taste :** Fruity

**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.

### Hagelsberg Devon Blanc 2010

The grapes were sourced 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 2009/2010 season compared to the long-term annual rainfall of 700mm.

**about the harvest:** The grapes were harvested by hand and were picked during February 2009. 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 pressed. Only free run juice was used and the fermentation temperature was about 13° C. The wine was blended in a ratio of 65% Chenin Blanc, 25% Colombard and 10% Hanepoot.

Bottled: May 2010

