

Hagelsberg Merlot 2007

This unwooded wine is richly endowed with attractive berry and cherry flavours. It is a palate-friendly wine to enhance all occasions.

variety : Merlot | 100% Merlot

winery : Middelvlei Wines

winemaker : Tinnie Momberg

wine of origin : Papegaaiberg

analysis : alc : 14.02 % vol rs : 4.0 g/l pH : 3.51 ta : 5.5 g/l

type : Red

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 Merlot vines on Middelvlei were planted in 1986 and 1988 and cover 9,88 ha. They were grafted on rootstock Richter 99 and are situated at an altitude of 160 m above sea-level, facing southwest.

The conditions for the healthy growth and ripening of the grapes during the growing season (September - December) were very good. The rainfall during the winter, as well as the growing season was average. The annual rainfall was 680 mm for the 2005/2006 season compared to the long-term annual average of 700mm.

in the cellar : In the cellar, the juice was fermented on the skins for 5 days in open cement tanks at 26° C. The yeast type used for inoculation was WE 372. The wine also underwent secondary malolactic fermentation.

Bottled in April 2008

