

## Hagelsberg Robyn 2009

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 : 13.57 % vol   rs : 4.0 g/l   pH : 3.51   ta : 5.4 g/l

**type :** Red   **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 Middelvlei stretch along the northern slopes of the same Papegaaiberg.

### **Hagelsberg Robyn 2009**

The Merlot vines on Middelvlei were planted in 1986 and 1988 and cover 9.88ha. They were grafted on rootstock Richter 99 and are situated at an altitude of 160m above sea-level, facing south-west.

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 680mm for the 2008/2009 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: February 2010

