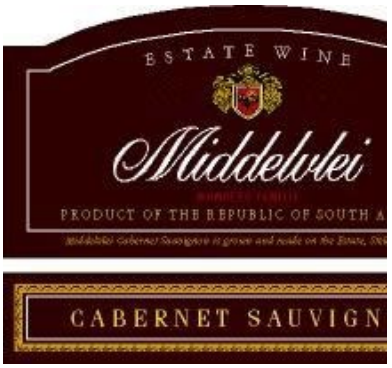
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Middelvlei Cabernet Sauvignon 1992

Appearance: Deep brick-red
Nose: Lovely dark berry-fruitiness
Palate: Medium-bodied, assertive tannic backbone to ensure many years of maturation potential.



variety : Cabernet Sauvignon | 100% Cabernet Sauvignon
winery : Middelvlei Wines
winemaker : Tinnie Momberg
wine of origin :
analysis : **alc :** 12.1 % vol **rs :** 2.6 g/l **pH :** 3.4 **ta :** 5.7 g/l
type : Red **style :** Dry
pack : Bottle **closure :** Cork

in the vineyard : The grapes for the wine were derived from a 20 hectare vineyard, planted in 1974 at 3 704 vines per hectare, and at an altitude of 160 m above sea-level. The vines, planted on a west-facing slope, are trellised in order to keep the grapes cool and healthy.

Rainfall during the winter preceding the vintage year was higher than average. The ripening season (December 1991 - March 1992) was also wetter than usual. The vines were not irrigated and the yield limited to 8,1 tons per hectare.

about the harvest: The harvest took place from 24 March - 9 April 1992. The grapes were picked by hand - at an average sugar level of 22,5 °Balling - and placed in small baskets to prevent bruising.

in the cellar : In the cellar, the juice was given six days' skin contact in open tanks. It was inoculated with yeast type WE 372 and left to ferment at 23° C. Secondary malolactic was completed on 25 March. 20% of the wine was matured in small new French oak for 17 months and the remaining 80% in third-fill oak, also for 17 months. The wine was bottled in February 1995.