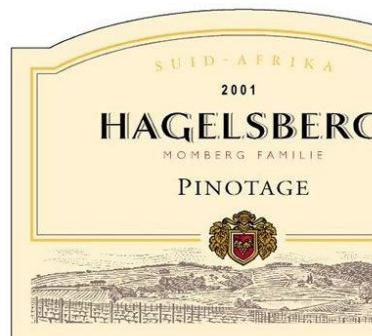


Hagelsberg Stellenbosch Pinotage 2001

This Pinotage has sweet raspberry aromas with mulberry undertones and elegant oak spices. A medium bodied wine with well structured tannins and a lingering aftertaste.

variety : Pinotage | 100% Pinotage
winery : Middelvei Wines
winemaker : Tinnie Momberg
wine of origin : Papegaaiberg
analysis : alc : 13.5 % vol rs : 1.7 g/l pH : 3.64 ta : 5.9 g/l
type : Red **body :** Medium **wooded**
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.

Stellenbosch Pinotage 2001

This wine is made from Pinotage, a grape that is unique to South Africa and is derived from the noble Pinot Noir and Cinsaut (formerly called Hermitage) varieties.

The Pinotage vines on Middelvei were planted in 1962, 1975 and 1996 and cover 24.4 ha. The vineyards face west and are situated at an altitude of 160m above sea-level. The vines, grown as bush vines, are severely pruned to inhibit their prolific growth.

The rainfall during the winter before the vintage, as well as the growing season (September - December) was lower than the long-term figures. The annual rainfall was 520mm for the 2000/2001 season compared to the long-term annual rainfall of 700mm.

about the harvest: Harvesting took place from 12 February to 21 February 2001 at an average sugar level of 26° Balling.

in the cellar : In the cellar the juice was fermented on the skins for 4 days in open cement tanks at 25° C. It was racked off the skins at 4° Balling and then underwent secondary malolactic fermentation, which was completed on 3 April 2001.

The wine was matured in oak for 14 months - 95% in small French oak and 5% in new American oak barrels.

Bottled: 2 July 2002