

## Hagelsberg Stellenbosch Pinotage 2010

This light, unwooded wine is suitable for early drinking with its sweet fruit flavours of raspberry and mulberry.

This wine can be enjoyed with red meat dishes and is equally enjoyable on its own.

**variety :** Pinotage | 100% Pinotage

**winery :** Middelvlei Wines

**winemaker :** Tinnie Momberg

**wine of origin :** Papegaaiberg

**analysis :** alc : 13.93 % vol   rs : 3.6 g/l   pH : 3.80   ta : 5.0 g/l

**type :** Red   **style :** Dry   **body :** Medium   **taste :** Fruity   **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 Middelvlei stretch along the northern slopes of the same Papegaaiberg.

### Stellenbosch Pinotage 2010

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 Middelvlei were planted in 1962, 1979 and 1997 and cover 23.9ha. 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) were ideal. The rainfall during the winter before the vintage, as well as the growing season, was average. The annual rainfall was 820mm for the 2009/2010 season compared to the long-term annual rainfall of 700mm.

**about the harvest:** Harvesting took place during February 2010 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 24° C. It was racked off the skins at 3.5° Balling and then underwent secondary malolactic fermentation, which was completed first week of April 2010

Bottled: June 2010

