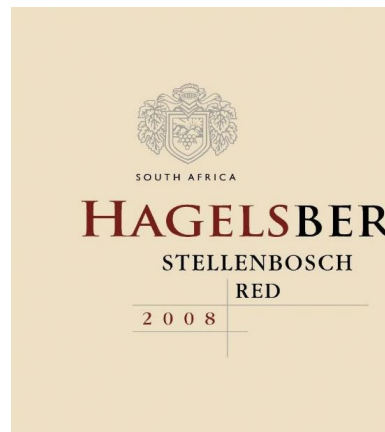


## Hagelsberg Stellenbosch Red 2008

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

**variety :** Merlot | 60% Merlot 40% Shiraz  
**winery :** Middelvlei Wines  
**winemaker :** Tinnie Momberg  
**wine of origin :** Papegaaiberg  
**analysis :** alc : 13.5 % vol   rs : 3.4 g/l   pH : 3.68   ta : 5.4 g/l  
**type :** Red   **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.

### Hagelsberg Stellenbosch Red 2008

Hagelsberg Stellenbosch Red 2008 Merlot/Shiraz

The Merlot vines on Middelvlei were planted in 2001 and cover 6ha. They were grafted on rootstock Richter 99 and are situated at an altitude of 160m above sea-level, facing southwest. The grapes were harvested during February and March 2008.

At Middelvlei, 15,12ha of the estate has been devoted to Shiraz. The vineyards, planted in 1979, 1990 and in 1998 - at 3704 vines per ha and at an altitude of 160m above sea level - face eastwards. They were grafted onto rootstock Richter 99 and planted in Hutton and Clovelly soils. The vines are trellised which keeps the grapes cool and healthy. The grapes were harvested in March 2008. The rainfall during the winter, as well as the growing season, was average. The annual rainfall was 660mm for the 2007/2008 season compared to the long-term annual average of 700mm.

**in the cellar :** In the cellar, the juice of both varietals was fermented on the skins for 5 days in open cement tanks at 26° C. The yeast used for inoculation was WE 372. The wine also underwent secondary malolactic fermentation. Before wood maturation the wine was blended in a ratio of 60% Merlot and 40% Shiraz.

Bottled in December 2008