

## Middelvlei Pinotage 2008

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Our Pinotage is made exclusively from free-run juice - only juice naturally drained off the freshly crushed grapes is used. The appearance is a deep ruby red with violet edges. On the nose you'll find sweet raspberry aromas with mulberry undertones and elegant oak spices. The palate shows a medium bodied wine packed with fruit flavours.

variety : Pinotage | 100% Pinotage

winery : Middelvlei Wines

winemaker : Tinnie Momberg

wine of origin : Devon Valley

analysis : alc : 14.44 % vol   rs : 4.1 g/l   pH : 3.78   ta : 5.5 g/l

type : Red   style : Dry   body : Medium   taste : Fruity   wooded

pack : Bottle   closure : Cork

**in the vineyard :** The Pinotage grape is unique to South Africa and is derived from the noble Pinot Noir and Cinsaut (formerly called Hermitage) varieties. The Momberg's are one of the foremost producers of Pinotage wines.

At Middelvlei, 24ha are devoted to Pinotage, planted at 3704 vines per ha. The vines, grafted onto Richter 99 rootstock, were planted in 1962, 1975 and 1996. 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 average. The annual rainfall was 680mm for the 2006/2007 season compared to the average annual rainfall of 700mm.

**about the harvest:** Harvesting took place in February 2007 during the day, at an average sugar level of 24° Balling. The grapes were hand picked and placed in small baskets to prevent bruising.

**in the cellar :** In the cellar, using the dry yeast type WE 372, the juice was fermented on the skins for four days in open cement tanks at 26° C. It was racked off the skins at 6° Balling and then underwent secondary malolactic fermentation, which was completed in March 2008.

The wine was matured in second fill oak barrels for 11 months - 80% French oak and 20% American oak barrels.

Bottled December 2008.

