

Middelvlei Momberg 2007

The appearance is dark ruby red with deep shades of crimson. It is a beautifully rounded, complex wine with dark berry flavours subtly mingling with elegant wood spice. The palate shows a well-structured wine with concentrated ripe fruit flavours. This wine offers middle palate complexity and a delightfully lingering aftertaste.

variety : Shiraz | 38% Cabernet Sauvignon, 31% Shiraz, 31% Pinotage

winery : Middelvlei Wines

winemaker : Tinnie Momberg

wine of origin : Stellenbosch

analysis : alc : 14.75 % vol rs : 3.7 g/l pH : 3.56 ta : 5.3 g/l

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

pack : Bottle **closure :** Cork

in the vineyard : This is the fourth vintage of a premium blend that was made to give extra dimension to the quality range of Middelvlei Wines. Bearing the family name, this wine reflects the optimum of quality and excellence this well-known Stellenbosch Estate has to offer.

The grapes were chosen from vineyards that were carefully tended to ensure a low yield and concentrated fruit.

The rainfall during the winter before the vintage, as well as the growing season (September - December) was less than average. The annual rainfall was 680mm for the 2006/2007 season compared to the long-term annual average of 700mm.

about the harvest: The grapes were harvested during February and March 2007 at 24 - 26° Balling and were placed in small baskets to prevent bruising.

in the cellar : In the cellar, the juice of all four varieties was fermented on the skins for four to six days in open cement tanks. The yeast type used for inoculation was WE 372. The wines also underwent secondary malolactic fermentation. Before wood maturation the wine was blended in a ratio of of 38% Cabernet Sauvignon, 31% Shiraz and 31% Pinotage.

The wine was matured in 100% new oak barrels for 15 months - 50% French Never and 50% American Oak.

Bottled: February 2009

