

Hagelsberg Robyn 2001

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

variety : Tinta Barocca | 70%Tinta Barocca 30%Pinotage

winery : Middelvlei Wines

winemaker : Tinnie Momberg

wine of origin : Papegaaiberg

analysis : alc : 14.08 % vol rs : 2.2 g/l pH : 3.69 ta : 5.0 g/l

type : Red **style :** Dry **body :** Full **taste :** Fruity

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.

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This wine is a blend of 70% Tinta Barocca and 30% Pinotage. The Tinta Barocca vines on Middelvlei were planted in 1973 and 1975 and cover 5 ha. They were grafted onto rootstock Richter 99 and are situated at an altitude of 160 m above sea-level.

The Cabernet Sauvignon grapes come from a 4.3 hectare block, planted in 1981. The vines, planted in Hutton and Clovelly soils on a west-facing slope, are trellised in order to keep the grapes cool and healthy. The Shiraz grapes used in this blend were derived from a 5 hectare block of vineyards that was planted in 1977 and the Pinotage grapes come from a 6 ha block, also planted in 1977.

The conditions for the healthy growth and ripening of the grapes during the growing season (September - December) were very good. The rainfall during the winter, as well as the growing season was average. The annual rainfall was 520mm for the 2000/2001 season compared to the long-term annual average of 700 mm.

in the cellar : Bottled: 12 June 2003

