

Middelvlei Pinotage 1998

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Appearance: Deep ruby red with violet edges.

Nose: Sweet raspberry aromas with mulberry undertones and elegant oak spices

Palate: Medium bodied wine packed with fruit flavours.

variety : Pinotage | 100% Pinotage

winery : Middelvlei Wines

winemaker : Tinnie Momberg

wine of origin : Devon Valley

analysis : alc : 12.1 % vol rs : 3.5 g/l pH : 3.6 ta : 5 g/l

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

pack : Bottle **closure :** Cork



in the vineyard : **Middelvlei Pinotage 1998**

The Pinotage grape is unique to South Africa and is derived from the noble Pinot Noir and Cinsaut (formerly called Hermitage) varieties. The Mombergs are one of the foremost producers of Pinotage wines.

At Middelvlei, 17 ha are devoted to Pinotage, planted at 3 704 vines per ha. The vines, grafted onto Richter 99 rootstock, were on average 30 years old in the vintage year. The vineyards face west and are situated at an altitude of 160 m above sea-level. The vines, grown as bush vines, are severely pruned to inhibit their prolific growth.

The winter before the vintage was dry and very cold and due to a late spring the growing season (September to December) was much cooler than usual. The annual rainfall was 609mm for the 1997/1998 season.

about the harvest: The grapes were harvested on 18 February 1998, 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 on 9 March 1998.

54% of the wine was matured in new small French oak casks and 46% in American oak casks for 18 months.

The wine was bottled in November 1999.