

## Middelvlei Pinotage 1997

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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 flavors.

**variety :** Pinotage | 100% Pinotage

**winery :** Middelvlei Wines

**winemaker :** Tinnie Momberg

**wine of origin :** Devon Valley

**analysis :** alc : 12.18 % vol pH : 3.61 ta : 5.7 g/l

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

**pack :** Bottle **closure :** Cork



### in the vineyard : **Middelvlei Pinotage 1997**

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 29 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 average annual rainfall is 700mm. However the entire 1996/1997 season was very wet with an average rainfall of 809mm.

**about the harvest:** The grapes were harvested between 5 and 18 March 1997 during the day, at an average sugar level of 23.5° Balling. They 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 4 days in open cement tanks at 23° C. It was racked off the skins at 4.5° Balling and then underwent secondary malolactic fermentation, which was completed on 8 May 1997.

Eighty percent of the wine was matured in new small French oak casks for 22 months. The remaining 20% was matured in second fill small oak barrels.

The wine was bottled in June 1999.