

## Middelvlei Pinotage 1995

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**Appearance:** Deep ruby red with violet edges.

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

**Palate:** Medium- to full-bodied wine with a prominent tannic structure packed with full-ripe fruit flavors

**variety :** Pinotage | 100% Pinotage

**winery :** Middelvlei Wines

**winemaker :** Tinnie Momberg

**wine of origin :** Devon Valley

**analysis :** alc : 12 % vol   pH : 3.32   ta : 5.7 g/l

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

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



### in the vineyard : **Middelvlei Pinotage 1995**

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 27 years old in the vintage year. The vineyards face west and are situated at an altitude of 160 m above sea-level. Rainfall during the growing season was very low. The ripening season was also very dry and the harvesting season much warmer than usual.

**about the harvest:** The grapes were harvested between 25 January and 13 February 1995, during the day, at an average sugar level of 23° 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 5 days in open cement tanks at 23° C. It was racked off the skins at 2.5° Balling and then underwent secondary malolactic fermentation, which was completed on 22 March.

The wine was matured in small casks of French oak for 16 months in second fill casks. It was bottle-matured from February 1997 until release.