

## Middelvlei Pinotage 1994

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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 with a prominent sweet fruit flavors and bone dry finish.

**variety :** Pinotage | 100% Pinotage

**winery :** Middelvlei Wines

**winemaker :** Tinnie Momberg

**wine of origin :** Devon Valley

**analysis :** alc : 12.25 % vol pH : 3.50 ta : 5.80 g/l

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

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



### in the vineyard : **Middelvlei Pinotage 1994**

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 26 years old in the vintage year. The vineyards face west and are situated at an altitude of 160 m above sea-level. Although the average rainfall was slightly higher than normal at 751 mm, the winter preceding the vintage year was dryer than usual.

**about the harvest:** The grapes were harvested between 26 January and 14 February 1994, during the day, at an average sugar level of 24° 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 26° C. It was racked off the skins at 5° Balling and then underwent secondary malolactic fermentation, which was completed on 11 March 1994.

50% of the wine was matured in second-fill small French oak for 18 months and the other half in third-fill. It was bottled in October 1995.