

Middelvlei Pinotage 1999

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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 : 13 % vol pH : 3.76 ta : 5.67 g/l

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

pack : Bottle **closure :** Cork



in the vineyard : Middelvlei Pinotage 1999

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, 23.9 ha are devoted to Pinotage, planted at 3.704 vines per ha. The vines, grafted onto Richter 99 rootstock, were on average 31 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 rainfall during the winter before the vintage, as well as the growing season (September - December) was lower than the long-term figures. The annual rainfall was 663 mm for the 1998/1999 season compared to the average annual rainfall of 734mm.

about the harvest: The grapes were harvested on 3 February 1999 during the day, at an average sugar level of 25° 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 three days in open cement tanks at 24° C. It was racked off the skins at 5° Balling and then underwent secondary malolactic fermentation, which was completed on 18 March 1999.

Twenty five percent of the wine was matured in new American Oak barrels for 18 months. The remaining 75% was matured in second fill small French oak for the same period.

The wine was bottled in February 2001.