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Middelvlei Shiraz 1999

Middelvlei Shiraz 1999 carries an exciting new-world fruitiness and spiciness. The pepper, plum and liquorice aromas, mingled with hints of violets, vanilla and cherries, playfully enchant the palate.



variety : Shiraz | 100% Shiraz
winery : Middelvlei Wines
winemaker : Tinnie Momberg
wine of origin : Devon Valley
analysis : **alc :** 13 % vol **pH :** 3.64 **ta :** 6.2 g/l
type : Red
pack : Bottle **closure :** Cork

in the vineyard : Shiraz 1999
8.7 ha of the estate have been devoted to Shiraz. The vineyards, planted in 1977 and in 1990 - at 3,704 vines per ha and at an altitude of 160 m above sea-level - face eastwards. They were grafted onto rootstock type Richter 99 and planted in Hutton and Clovelly soils. The vines are trellised which keeps the grapes cool and healthy.

The rainfall during the winter before the vintage, as well as the growing season (September - December) was much lower than the long term figures. The annual rainfall was 494mm for the 1998/1999 season compared to the long-term annual average of 734 mm.

about the harvest: Harvesting took place on the 8th March 1999, between 06:00 and 18:00, with the grapes at an average sugar level of 25° Balling. The grapes were hand-picked and placed in small baskets to prevent bruising.

in the cellar : In the cellar, the grapes were gently crushed, destemmed and transferred to open cement tanks, where they were inoculated with yeast type WE 372 and left to ferment on the skins for four days at 26°C. The young wine underwent secondary malolactic fermentation, which was completed on 31 March 1999.

The Middelvlei Shiraz 1999 was matured in new small French oak for 11 months.

The wine was bottled in May 2000.