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Middelvlei Shiraz 1995



Appearance: Ruby with purple hue. Medium intensity.
Nose: Pepper, plum and liquorice.
Palate: A blend of old world earthiness and new world fruit.

variety : Shiraz | 100% Shiraz
winery : Middelvlei Wines
winemaker : Tinnie Momberg
wine of origin : Devon Valley
analysis : alc : 12.42 % vol pH : 3.37 ta : 5.8 g/l
type : Red body : Medium
pack : Bottle closure : Cork

in the vineyard : **Shiraz 1995**
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 a 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.

Rainfall during the growing season was very low. The ripening season was also very dry and the harvesting season much warmer than usual. The rainfall for 1994/1995 was 628 mm.

The vines were pruned to limit the yield, which was 9.3 tons per ha.

about the harvest: Harvesting took place between 20 February and23 February 1995, between 06:00 and 18:00, with the grapes at an average sugar level of 24° 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 5 days at 28° C. The young wine underwent secondary malolactic fermentation, which was completed on 29 February 1995.

50% of the Middelvlei Shiraz 1995 was matured in new small French oak for 18 months and the remaining half in third-fill oak, also for 18 months.

The wine was bottled in September 1996.