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Middelvlei Shiraz 2001

Middelvlei Shiraz 2001 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 :** 13.1 % vol **pH :** 3.64 **ta :** 6.1 g/l
type : Red
pack : Bottle **closure :** Cork

in the vineyard : **Shiraz 2001**
15.12 ha of the estate have been devoted to Shiraz. The vineyards, planted in 1979,1990 and in 1998 - at 3704 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 lower than the long-term figures. The annual rainfall was 520mm for the 2000/2001 season compared to the long-term annual rainfall of 700mm.

about the harvest: Harvesting took place on 22nd February 2001 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, de-stemmed 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 24° C. The young wine underwent secondary malolactic fermentation, which was completed on 9 April 2001.

The wine was matured in small French oak barrels (10% new oak and 80% 2nd fill) for a period of 12 months.

The wine was bottled on 15 April 2002.