

Middelvlei Momberg 2010

The appearance is a dark ruby red with deep shades of crimson. On the nose you'll find delicate red and black fruit aromas backed by wooded spices. The palate shows a well-structured wine with concentrated ripe fruit flavours. This wine offers middle palate complexity and a delightful lingering aftertaste.

variety : Shiraz | 42% Shiraz, 26% Pinotage, 24% Cabernet Sauvignon, 8% Merlot

winery : Middelvlei Wines

winemaker : Tinnie Momberg

wine of origin : Stellenbosch

analysis : alc : 14.61 % vol rs : 1.6 g/l pH : 3.75 ta : 5.5 g/l

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

pack : Bottle **closure** : Cork

Old Mutual Trophy Wine Show 2012 - Silver

in the vineyard : This is the sixth vintage of a premium blend that was made to give extra dimension to the quality range of Middelvlei Wines. Bearing the family name, this wine reflects the optimum of quality and excellence this well-known Stellenbosch Estate has to offer.

The grapes were selected from vineyards that were carefully tended to ensure a low yield and concentrated fruit.

The rainfall during the winter before the vintage, as well as the growing season (September - December) was less than average. The annual rainfall was 820mm for the 2009/2010 season compared to the long-term annual average of 700mm.

about the harvest: The grapes were harvested during February and March 2010 at 24° - 26° Balling and were placed in small baskets to prevent bruising.

in the cellar : In the cellar, the juice of all three varieties was fermented on the skins for 4 - 6 days in open cement tanks. The yeast type used for inoculation was WE 372. The wines also underwent secondary malolactic fermentation. Before wood maturation the wine was blended in a ratio of 42% Shiraz, 26% Pinotage, 24% Cabernet Sauvignon and 8% Merlot.

The wine was matured in 100% new oak barrels for 15 months - 50% French Never and 50% American Oak.

Bottled: October 2011

