

## Middelvlei Merlot 2011

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Fruitcake and berries on the nose with hints of mocha. An elegant medium-bodied wine with a soft smooth finish.

variety : Merlot | 100% Merlot

winery : Middelvlei Wines

winemaker : Tinnie Momberg

wine of origin : Stellenbosch

analysis : alc : 15.28 % vol   rs : 3.7 g/l   pH : 3.62   ta : 5.7 g/l

type : Red   body : Medium   wooded

pack : Bottle   closure : Cork

**in the vineyard :** The Merlot vines on Middelvlei were planted in 2002 and cover 9.8 hectares. They were grafted onto rootstock Richter 99 and are situated at around 160m above sea level, facing southwest.

The rainfall during the winter before the vintage, as well as the growing season (September - December) was below average. The annual rainfall was 584mm for the 2010/2011 season compared to the average annual rainfall of 700mm.

**about the harvest:** The grapes were hand-picked and harvested on the 11th of February 2011 at an average sugar level of 25.5° Balling.

**in the cellar :** In the cellar, the juice was fermented at 24° C on the skins for 8 days in open cement tanks. The yeast type WE 372 was used for inoculation. The wine also underwent malolactic fermentation. Only the juice naturally drained of the freshly crushed grapes were used. The wine was matured on wood staves for 8 months (70% French & 30% American).

Bottled: October 2011

