

## Middelvlei Pinotage 2000

### Winemaker's Comments

Appearance: Deep ruby red with violet edges.

Nose: Sweet raspberry aromas with mulberry undertones and elegant oak spices.

Palate: Medium bodied wine packed with fruit flavors.

**variety** : Pinotage | Pinotage

**winery** : Middelvlei Wines

**winemaker** : Tinnie Momberg

**wine of origin** : Devon Valley

**analysis** : alc : 13.2 % vol   pH : 3.52   ta : 5.7 g/l  
wooded

**pack** : Bottle   **closure** : Cork

Veritas 2003 - Silver



**in the vineyard** : The Pinotage grape is unique to South Africa and is derived from the noble Pinot Noir and Cinsaut (formerly called Hermitage) varieties. The Mombergs are one of the foremost producers of Pinotage wines.

At Middelvlei, 24,24 ha are devoted to Pinotage, planted at 3 704 vines per ha. The vines, grafted onto Richter 99 rootstock, were planted in 1962, 1975 and 1996. The vineyards face west and are situated at an altitude of 160 m above sea level. The vines, grown as bush vines, are severely pruned to inhibit their prolific growth.

**about the harvest**: 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 679 mm for the 1999/2000 season compared to the average annual rainfall of 734mm. Harvesting took place from 15 February to 24 February 2000 during the day, 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, using the dry yeast type WE 372, the juice was fermented on the skins for 3 days in open cement tanks at 26 °C. It was racked off the skins at 7 °Balling and then underwent secondary malolactic fermentation, which was completed on 17 April 2000. The wine was matured in oak for 14 months – 95% in small French oak and the remaining 5 % in new American oak barrels. The wine was bottled on the 10th of October 2001.