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Middelvlei Shiraz 2000

Veritas 2003 - Gold
Middelvlei Shiraz 2000 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 :** 14.5 % vol **rs :** 2.9 g/l **pH :** 3.87 **ta :** 5.1 g/l
type : Red **style :** Dry **body :** Full **wooded**
pack : Bottle **closure :** Cork

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in the vineyard : 8,7 ha of the estate have been devoted to Shiraz. The vineyards, planted in 1977 and in 1990 - 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 â€“ December) was lower than the long term figures. The annual rainfall was 679 mm for the 1999 / 2000 season compared to the long-term annual average of 734 mm.

about the harvest: Harvesting took place on the 2nd and 3rd of March 2000, between 06:00 and 18:00, with the grapes at an average sugar level of 25,6Â°Balling. The grapes were handpicked 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 24Â°C. The young wine underwent secondary malolactic fermentation, which was completed on 13 April 2000.
The wine was matured in small French oak barrels for a period of 12 months.
The wine was bottled on 4 June 2001.