wine.co.za
easiest way to buy wine

Middelvlei Cabernet Sauvignon 1999



Appearance:Deep ruby-red
Nose:Intense dark cherry and blackberry flavours
Palate: Medium-bodied, luscious fruit and subtle tannins with a lingering aftertaste.

variety : Cabernet Sauvignon | Cabernet Sauvignon
winery : Middelvlei Wines
winemaker : Tinnie Momberg
wine of origin : Devon Valley
analysis : **alc :** 12.9 % vol **pH :** 3.79 **ta :** 5.3 g/l
wooded
pack : Bottle **closure :** Cork

Veritas 2002 - Bronze
Veritas 2003 - Bronze

in the vineyard : The grapes for the wine were derived from a 24 hectare vineyard, planted in 1977 and 1990 at 3 704 vines per hectare, and at an altitude of 160 m above sea-level. The vines, planted on a west-facing slope, are trellised in order to keep the grapes cool and healthy.

about the harvest: 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 663mm for the 1998/1999 season compared to the average annual rainfall of 734mm.The harvest took place between 30 March 1999 and2 April 1999. The grapes were picked by hand - at an average sugar level of 23,5Â° Balling - and placed in small baskets to prevent bruising.

in the cellar : In the cellar, the juice was given four daysâ€™ skin contact in open tanks. It was inoculated with yeast type WE 372 and left to ferment at 25Â° C. Secondary malolactic fermentation was completed on 20 April 1999.The wine was matured for 18 months in oak â€“ 52% in new small French oak and the remaining 48% in second fill American oak barrels. The wine was bottled in February 2001.