

Hagelsberg Devon Blanc 2014

Refreshing white wine with pleasant tropical fruit and citrus aromas. Palate is rich and full with a good balance and lingering taste.

variety : Chenin Blanc | 65% Chenin Blanc, 25% Colombar, 10% Hanepoot

winery : Middelvei Wines

winemaker : Tinnie Momberg

wine of origin : Papegaaiberg

analysis : alc : 12.55 % vol rs : 4.0 g/l pH : 3.43 ta : 5.7 g/l

type : White **style :** Dry **taste :** Fruity

pack : Bottle **size :** 750ml **closure :** Cork

The story of Hagelsberg

It was in 1679 when Simon van der Stel, then governor of the Cape, first discovered the fertile valley of Stellenbosch, which he later named after himself. His first view of one of the hills surrounding the valley was in stormy weather and he appropriately named it Hagelsberg - in Dutch "hagel" means hail. The name soon changed to Papegaaiberg, as it is still known today. The beautiful vineyards of Middelvei stretch along the northern slopes of the same Papegaaiberg.

in the vineyard :

The grapes were sourced from prime vineyards in the Western Cape area. The conditions for the healthy growth and ripening of the grapes during the growing season (September - December) were ideal. The rainfall during the winter before the vintage, as well as the growing season was average. The rainfall during the winter before the vintage, as well as the growing season was average. The rainfall was 958mm for the 2013/2014 season compared to the long - term annual rainfall of 700mm.

about the harvest: The grapes were picked by hand and were harvested in the early morning to preserve the natural fruit flavours. Grapes were picked at optimum ripeness from about 22°C balling.

in the cellar : After the crush , the juice was left on the skins for 2 to 4 hours and then press. Only free run juice was used and the fermentation temperature was about 13°C. The wine was blended in a ratio of 65% Chenin Blanc , 25% Colombar and 10% Hanepoot.

Bottled: June 2014

