wine.co.za
easiest way to buy wine

Middelvlei Shiraz 2015

Please click *here* for information on our special Gift Packs
This wine 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 :** 14.3 % vol **rs :** 2.9 g/l **pH :** 3.72 **ta :** 5.1 g/l
type : Red **style :** Dry **body :** Medium **taste :** Mineral **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

in the vineyard :

11.83 ha of the estate have been devoted to Shiraz. The vineyards, planted in 1998, 2009 and in 2010 - at 3704 vines per ha and at an altitude of 160m 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 average rainfall is 700ml per annum for the growing season (April - March) the rainfall was slightly below average , 665mm for the 2014/2015 season.

about the harvest:

Harvesting took place during March 2015, with the grapes at an average sugar level of 25° 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 NT50 and left to ferment on the skins for six days at 26° C. The young wine underwent secondary malolactic fermentation, which was completed in May 2015.

The wine was matured in a combination of new and second fill oak barrels (30% American oak and 70% French Never) for a period of 11 months.

Bottled: February 2016.