

## Middelvlei Free-Run Pinotage 2015

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Our Pinotage is made exclusively from free-run juice, only juice naturally drained off the freshly crushed grapes is used. The appearance is a deep ruby red with violet edges. On the nose you'll find sweet raspberry aromas with mulberry undertones and elegant oak spices. The palate shows a medium bodied wine packed with fruit flavours.

**variety :** Pinotage | 100% Pinotage

**winery :** Middelvlei Wines

**winemaker :** Tinnie Momberg

**wine of origin :** Devon Valley

**analysis :** alc : 13.61 % vol    rs : 3.2 g/l    pH : 3.82    ta : 5.9 g/l

**type :** Red    **style :** Dry    **body :** Medium    **taste :** Fruity    **wooded**

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

### 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 Momberg's are one of the foremost producers of Pinotage wines.

At Middelvlei, 13.13ha are devoted to Pinotage, planted at 3 704 vines per ha. The vines, grafted onto Richter 99 rootstock, were planted in 1996 and 2010. The vineyards face west and are situated at an altitude of 160m above sea level. The vines, grown as bush vines, are severely pruned to inhibit their prolific growth.

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 in February 2015 during the day, at an average sugar level of 25°C 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 NT50, the juice was fermented on the skins for four days in open cement tanks at 26°C. It was racked off the skins at 6°C Balling and then underwent secondary malolactic fermentation, which was completed in March 2015.

The wine was matured in second fill oak barrels for 10 months- 80% French oak and 20% American oak barrels.

Bottled: April 2016

