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Middelvlei Cabernet Sauvignon 2018

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The appearance is a deep ruby-red. On the nose you'll find intense dark cherry and blackberry flavours. The palate shows a medium-bodied wine, luscious fruit and subtle tannins with a lingering aftertaste.



variety : Cabernet Sauvignon | 100% Cabernet Sauvignon
winery : Middelvlei Wines
winemaker : Tinnie Momberg
wine of origin : Stellenbosch
analysis : alc : 14.4 % vol rs : 4.7 g/l pH : 3.5 ta : 5.8 g/l
type : Red style : Dry body : Medium taste : Fruity
pack : Bottle size : 750ml closure : Cork

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

The average rainfall is 700mm per annum for the growing season (April - March) the rainfall was slightly below average , 665mm for the 2014/2015 season.

about the harvest: The harvest took place during February 2015. The grapes were picked by hand - at an average sugar level of 25° Balling - and placed in small baskets to prevent bruising.

in the cellar : In the cellar, the juice was given eight days' skin contact in open tanks. It was inoculated with yeast type NT50 and left to ferment at 24° C. Secondary malolactic fermentation was completed in March 2015. The wine was matured in 70% French oak and 30% American oak for 11 months - 70% was matured in 2nd fill barrels and 30% new oak barrels.