

Middelvlei Merlot 2014

Please click [here](#) for information on our special Gift Packs

An elegant medium-bodied wine with concentrated flavours of plums with hints of red and black berry aromas with a soft lingering finish.

variety : Merlot | 100% Merlot

winery : Middelvlei Wines

winemaker : Tinnie Momberg

wine of origin : Stellenbosch

analysis : alc : 13.23 % vol rs : 3.7 g/l pH : 3.50 ta : 5.4 g/l

type : Red body : Medium wooded

pack : Bottle size : 750ml closure : Cork

in the vineyard : The Merlot vines on Middelvlei were planted in 2002 and cover 9.8 hectares. They were grafted onto rootstock Richter 99 and are situated at around 160m above sea level, facing southwest.

The average rainfall is 700ml per annum for the growing season (September – December) the rainfall was slightly above average, 986mm for the 2014/2015.

about the harvest: The grapes were hand-picked and harvested beginning March 2014 at an average sugar level of 25.5° Balling.

in the cellar : In the cellar, the juice was fermented at 24° C on the skins for 8 days in open cement tanks. The yeast type WE 372 was used for inoculation. The wine also underwent malolactic fermentation. Only the juice naturally drained of the freshly crushed grapes were used. The wine was matured on wood staves for 8 months (70% French & 30% American).

Bottled: April 2015

