

Middelvlei Pinotage Merlot 2015

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

The appearance is bright garnet red with shades of crimson. On the nose you will find rich aromas of plums and blackcurrant backed by mild wooded spices. The wine is medium-bodied with concentrated berry flavours, well-structured tannins and a delightful lingering aftertaste.

variety : Pinotage | 50% Pinotage, 50% Merlot

winery : Middelvlei Wines

winemaker : Tinnie Momberg

wine of origin : Devon Valley

analysis : alc : 13.6 % vol rs : 3.5 g/l pH : 3.68 ta : 5.2 g/l

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

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

The Pinotage grape, virtually unique to South Africa, is a cross pollination of the noble Pinot Noir and Cinsaut (formerly Hermitage) varieties. The Mombergs are amongst the foremost producers of Pinotage wines.

in the vineyard : The Pinotage grape, virtually unique to South Africa, is a cross pollination of the noble Pinot Noir and Cinsaut (formerly Hermitage) varieties. The Mombergs are amongst the foremost producers of Pinotage wines.

Vineyards: At Middelvlei, 13.13 hectares are devoted to Pinotage, planted at an average of 3700 vines per hectare. The vines, grafted onto Richter 99 rootstock, were planted in 1996 and 2010. The vineyards face west, at an altitude of around 160m above sea level. The bush vines are pruned to inhibit excessive growth.

The average rainfall is 700mm per annum for the growing season (September – December) the rainfall was slightly above average, 665mm for the 2014/2015 season.

about the harvest: The Pinotage grapes used in this superior blend were harvested in February 2015, at an average sugar level of 24° Balling. They were picked by hand, between 06h00 and 18h00, into small baskets to prevent bruising.

The Merlot vines on Middelvlei were planted in 2001 and 2002 cover 14 hectares. They were grafted onto rootstock Richter 99 and are also situated at around 160m above sea level, facing southwest. The grapes were harvested in February and March 2015.

in the cellar : The juice of both varieties was fermented (at 24°C) on the skins for four days in open cement tanks. The yeast type NT 50 was used for inoculation. The wines also underwent malolactic fermentation. The wine was matured in 2nd-fill oak barrels for 10 months (85% French oak and 15% American oak), after which blending took place. The blend is 50% Pinotage and 50% Merlot.

Bottled: May 2016

