

Middelvlei Momberg 2016

The appearance is a dark ruby red with deep shades of crimson. On the nose you'll find delicate red and black fruit aromas backed by wooded spices. The palate shows a well-structured wine with concentrated ripe fruit flavours. This wine offers middle palate complexity and a delightful lingering aftertaste.

variety : Shiraz | 48% Cabernet Sauvignon, 38% Pinotage, 14% Shiraz.

winery : Middelvlei Wines

winemaker : Tinnie Momberg

wine of origin : Stellenbosch

analysis : alc : 14.31 % vol rs : 2.5 g/l pH : 3.76 ta : 5.0 g/l

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

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

in the vineyard : This is the eight vintage of a premium blend that was made to give extra dimension to the quality range of Middelvlei Wines. Bearing the family name, this wine reflects the optimum of quality and excellence this well-known Stellenbosch Estate has to offer.

The grapes were selected from vineyards that were carefully tended to ensure a low yield and concentrated fruit.

The average rainfall is 700ml per annum, for the growing season (September - December) it was less than average, 548mm for the 2011/2012 season.

about the harvest: The grapes were harvested during February and March 2012 at 24° - 26° Balling and were placed in small baskets to prevent bruising.

in the cellar :

In the cellar, the juice of all three varieties were fermented on the skins for four to six days in open cement tanks. The yeast type used for inoculation was NT 50. The wines also underwent secondary malolactic fermentation. Before wood maturation the wine was blended in a ratio of 48% Cabernet Sauvignon, 38% Pinotage and 14% Shiraz.

The wine was matured in 50% new oak barrels and 50% second fill oak barrels for 15 months - 50% French Never and 50% American Oak.

Bottled: April 2014

