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Middelvlei Shiraz 2017

This wine carries an exciting New-World fruitiness and spiciness backed by Old-World structure. The pepper, plum and liquorice aromas mingled with hints of violets, vanilla and cherries, playfully enchant the palate.



variety : Shiraz | 100% Shiraz
winery : Middelvlei Wines
winemaker : Tinnie Momberg
wine of origin : Devon Valley
analysis : **alc :** 13.36 % vol **rs :** 2.9 g/l **pH :** 3.63 **ta :** 5.5 g/l
type : Red **style :** Dry **body :** Medium **taste :** Mineral **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

2019 Old Mutual Trophy Wine Show - Silver

in the vineyard :
11.83 ha of the estate have been devoted to Shiraz. The vineyards were planted in 1998, 2009 and in 2010 at an altitude of 160m above sea level - facing eastwards. They were grafted onto rootstock type Richter 99 and planted in Hutton and Clovelly soils. The vines are trellised and together with canopy management it keeps the grapes cool and healthy.

The average rainfall is 700ml per annum. During the growing season (April - March) the rainfall was below average, and 460mm for the 2016/2017 season. Although the vineyards benefit greatly from the water retentive clay soil, the vines are irrigated.

about the harvest: Harvesting took place in February 2017 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, the grapes were crushed and put through a mash cooler to bring the temperature down. To ensure good colour extraction the tartaric acid was adjusted. Using the dry yeast type NT50, the juice was fermented on the skins for six days in open cement tanks at 26°C. During fermentation the skins are pushed through to ensure good colour and fruit extraction. After pressing, the wine underwent secondary malolactic fermentation, which was completed in May 2017. The wine was matured in a combination of new and second fill oak barrels (30% American oak and 70% French Never) for a period of 11 months.