

## Middelvlei Free-Run Pinotage 2018

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This uniquely South African variety rewards with complex flavours of raspberries, mulberries and elegant oak spices. The soft tannins are beautifully balanced by the fruit weight with creamy vanilla flavours that lingers on the palate.

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**variety :** Pinotage | 100% Pinotage

**winery :** Middelvlei Wines

**winemaker :** Tinnie Momberg

**wine of origin :** Devon Valley

**analysis :** alc : 14.16 % vol rs : 2.4 g/l pH : 3.63 ta : 5.7 g/l

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

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

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**in the vineyard :** The Pinotage vines on Middelvlei were planted in 2010 and cover 15 ha. The vineyards face west and benefit from the cooler slopes during the hot summer months. The rows are planted from north to south at an altitude of 160 m above sea-level. The vines, grown as bush vines, are severely pruned to inhibit their prolific growth.

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, using the dry yeast type NT50, the juice was fermented on the skins for three days in open cement tanks at 26°C. It was racked off the skins and then underwent secondary malolactic fermentation, which was completed in March 2017.

The Middelvlei Pinotage is made from 100% free-run juice. Free-run juice is the juice that naturally drains off from a mass of freshly crushed grapes. Free-run wine is that which has settled after fermentation and has been racked off. Free-run juice or wine is usually of superior quality because it contains gentler tannins

Bottled: December 2017.

