

## Middelvlei Pinotage 2001

Deep ruby red with violet edges. Sweet raspberry aromas with mulberry undertones and elegant oak spices. On the palate, a medium-bodied wine packed with fruit flavours.

**variety** : Pinotage | 100% Pinotage  
**winery** : Middelvlei Wines  
**winemaker** : Tinnie Momberg  
**wine of origin** : Devon Valley  
**analysis** : alc : 13.5 % vol    pH : 3.64    ta : 5.9 g/l  
**type** : Red    **style** : Dry    **wooded**  
**pack** : Bottle    **closure** : Cork



**in the vineyard** : The Pinotage grape is unique to South Africa and is derived from the noble Pinot Noir and Cinsaut (formerly called Hermitage) varieties. The Mombergs are one of the foremost producers of Pinotage wines.

At Middelvlei, 24,24 ha are devoted to Pinotage, planted at 3 704 vines per ha. The vines, grafted onto Richter 99 rootstock, were planted in 1962, 1975 and 1996. The vineyards face west and are situated at an altitude of 160 m above sea level. The vines, grown as bush vines, are severely pruned to inhibit their prolific growth. The rainfall during the winter before the vintage, as well as the growing season (September – December) was lower than the long-term figures. The annual rainfall was 520 mm for the 2000 / 2001 season compared to the average annual rainfall of 700 mm.

**about the harvest**: Harvesting took place from 12 February to 21 February 2001 during the day, at an average sugar level of 26 °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 WE 372, the juice was fermented on the skins for 4 days in open cement tanks at 25°C. It was racked off the skins at 4° Balling and then underwent secondary malolactic fermentation, which was completed on 3 April 2001.

The wine was matured in oak for 14 months – 95% in small French oak and 5% in new American oak barrels.

The wine was bottled on the 2nd of July 2002.