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Middelvlei Cabernet Sauvignon 2000

Deep ruby-red. Intense dark cherry and blackberry flavours, medium-bodied, luscious fruit and subtle tannins with a lingering aftertaste.



variety : Cabernet Sauvignon | 100% Cabernet Sauvignon
winery : Middelvlei Wines
winemaker : Tinnie Momberg
wine of origin : Devon Valley
analysis : **alc :** 13.8 % vol **pH :** 3.68 **ta :** 5.9 g/l
type : Red **style :** Dry **wooded**
pack : Bottle **closure :** Cork

in the vineyard : The grapes for the wine were derived from a 24 hectare vineyard, planted in 1977 and 1990 at 3 704 vines per hectare, and at an altitude of 160 m above sea-level. The vines, planted on a west-facing slope, are trellised in order to keep the grapes cool and healthy.
The rainfall during the winter before the vintage, as well as the growing season (September â€“ December) was lower than the long term figures. The annual rainfall was 679 mm for the 1999 / 2000 season compared to the long-term annual average of 734 mm.

about the harvest: The harvest took place between 24 March and28 March 2000. The grapes were picked by hand - at an average sugar level of 24,5Â° Balling - and placed in small baskets to prevent bruising.

in the cellar : In the cellar, the juice was given four daysâ€™ skin contact in open tanks. It was inoculated with yeast type WE 372 and left to ferment at 25Â° C.
Secondary malolactic fermentation was completed on 16 April 2000.
The wine was matured for 24 months in oak â€“ 20% in new small French oak and the remaining 80% in second fill French oak barrels.
The wine was bottled on 13 January 2003.