

PINOTAGE MERLOT, MIDDELVLEI

2018 | Red Wine



South Africa, Stellenbosch

Middelvlei

Case Size: 6

The appearance is bright garnet red with shades of crimson. On the nose you will find rich aromas of plums and blackcurrant backed by mild wooded spices. The wine is medium-bodied with concentrated berry flavours, well-structured tannins and a delightful lingering aftertaste.

Vinification:

At Middelvlei, 24 hectares are devoted to Pinotage, planted at an average of 3700 vines per hectare. The vines, grafted onto Richter 99 rootstock, were planted in 1962, 1975 and 1996. The vineyards face west, at an altitude of around 160m above sea level. The bush vines are severely pruned to inhibit prolific growth. The Merlot vines on Middelvlei were planted in 2001 and cover 6 hectares. They were grafted onto rootstock Richter 99 and are also situated at around 160m above sea level, facing southwest. The juice of both varieties was fermented (at 24°C) on the skins for four days in open cement tanks. The yeast type WE 372 was used for inoculation. The wines also underwent malolactic fermentation. The wine was matured in 2nd-fill oak barrels for 12 months (85% French oak and 15% American oak), after which blending took place. The blend has equal parts of Pinotage and Merlot.

Grape Varieties: Merlot| Pinotage

Classification: NULL | **ABV:** 13.5% | **Closure:** Screw Cap