

Easy on the palate

Three wines reviewed



*Tinnie Momborg,
Winemaker at
Middelvlei*

along the outskirts of the picturesque town of Stellenbosch lies the family-owned wine estate Middelvlei – home to the Momborg family since 1919 – where brothers Tinnie and Ben combine their skills and passion to maintain the proud tradition of creating choice wines of exceptional character.

As a third generation Winemaker, Tinnie is the creative force behind each Middelvlei wine. In recent years, he has shifted his winemaking focus to embrace more fruit-forward wines with smoother tannins. “New plantings now in production have not only added

complexity to our wines, but also improved their immediate drinkability,” says Tinnie. “A wine is really good when you can easily drink a bottle, not just a glass!”

The Middelvlei cellar boasts a combination of traditional equipment and new technology and the wine is fermented in a combination of new stainless steel tanks and traditional open cement tanks. All Middelvlei wines are made from home-grown fruit and bottled on the estate.

Tinnie shares three of his favourite wines to stock up on this festive season.

Middelvlei Free Run Pinotage 2010

Consistently producing award-winning wines, Middelvlei is well-known for its Pinotage wines, devoting 24 hectares of the estate to this varietal. These wines are made from the ‘free run’ juice – juice that flows freely from the skin of grapes before they are pressed.

The natural weight of the grapes, when stacked on each other, tends to result in the release of some juice. Due to it not being pressed, the juice contains much less tannins. Often called the ‘noble juice’, it is more expensive as there is less of it and, when fermented and racked, the end product is considered much higher in quality.

The latest vintage Middelvlei Free Run Pinotage 2010 is a deep ruby red wine with violet edges, sweet raspberry aromas on the nose, mulberry undertones and elegant oak spices. It is a medium-bodied wine packed with fruit flavours.

Zorgvleit Richelle 2006

I love this full bodied but friendly wine. It is a serious wine, but still has a soft velvet side. Probably like the girl it was named after – serious when need be but usually lots of fun.

A flag bearer for the estate, the Richelle 2006 is the ultimate expression of Zorgvliet terroir. Cassis, cedar wood and exotic notes of cloves follow through to the palate, revealing great elegance and immense concentration.

Ripe dark berry fruit, on the palate with restrained minerality, lead to a textured and fine tannin structure.

Overgaauw Tria Corda 2006

This wine has a good track record. It has been one of my favourites for years – I like a big wine with personality.





Stellenbosch extravaganza returns to Summer Place

South Africa's granddaddy of wine tourism celebrates its 40th anniversary up north with an unrivalled wine, food, music and art extravaganza at the second Stellenbosch at Summer Place in Hyde Park on Wednesday, 9 November 2011. If last year's sell-out inaugural Stellenbosch at Summer Place is anything to go by, tickets will be flying fast, so make sure you get hold of yours today. Tickets are limited and cost R395 per head, and include wine tasting and gourmet indulgences throughout the evening. The evening starts from 18h30. For more information and ticket sales, contact Christa on 021 886 8275, or visit www.wineroute.co.za.

This wine tells you something about the Van Velden family and Overgaauw.

A full-bodied Bordeaux style blend of Cabernet Sauvignon (60%) and Merlot (40%), the Tria Corda blend usually includes Cabernet Franc (hence the Tria), but the 2006 Cabernet Franc's quality did not live up to the Tria Corda quality standards, and was thus omitted.

This wine is seductively perfumed with cassis,

raspberry, cedar and a touch of spice and minerals. The wine follows through with a silky, balanced palate with fine ripe tannins and a long concentrated finish. The 18 months spent in small French oak barrels ensures at least 10 years ageing potential is complemented by the wine's brilliant fruit.

Text | **Tinnie Momberg, Winemaker at Middelvlei**