



Brick Road Stellenbosch Shiraz 2003

15,12 ha of the estate have been devoted to Shiraz. The vineyards, planted in 1979, 1990 and in 1998 - at 3704 vines per ha and at an altitude of 160 m above sea level - face eastwards. They were grafted onto rootstock type Richter 99 and planted in Hutton and Clovelly soils.

The rainfall during the winter before the vintage, as well as the growing season (September - December), was average. The annual rainfall was 727 mm for the 2002/2003 season compared to the long-term annual rainfall of 700mm.

Harvesting took place on the 24th of February 2003, between 06:00 and 18:00, with the grapes at an average sugar level of 24 °Balling. The grapes were handpicked and placed in small baskets to prevent bruising. In the cellar, the grapes were gently crushed, de-stemmed and transferred to open cement tanks, where they were inoculated with yeast type Oenoferm Rouge and left to ferment on the skins for 5 days at 27°C. The young wine underwent secondary malolactic fermentation, which was completed on 8 April 2003. The wine was matured in second fill oak barrels (42% American oak and 58% French oak) for a period of 25 months.

The Wine

A medium-bodied wine with pepper and plum aromas and subtle notes of smoke and toast. Elegant and smooth with outstanding mouth feel and soft, rounded tannins.

Analysis

Alcohol:	14,2 vol%
Acidity:	6,2 g/l
Residual sugar:	3,3 g/l
pH:	3,39

Winemaker: Tinnie Momberg



Brick Road Stellenbosch Pinotage 2005

This wine is made from Pinotage, a grape that is unique to South Africa and is derived from the noble Pinot Noir and Cinsaut (formerly called Hermitage) varieties.

The Pinotage vines on Middelvlei were planted in 1962, 1979 and 1997 and cover 23,9 ha. 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 conditions for the healthy growth and ripening of the grapes during the growing season (September – December) were ideal. The rainfall during the winter before the vintage, as well as the growing season, was average. The annual rainfall was 660mm for the 2004/2005 season compared to the long-term annual rainfall of 700mm.

Harvesting took place from 27 January to 21 February 2005 at an average sugar level of 24 ° Balling. In the cellar the juice was fermented on the skins for 4 days in open cement tanks at 24 °C. It was racked off the skins at 3,5 ° Balling and then underwent secondary malolactic fermentation, which was completed on 26 April 2005.

The Wine

This light, unwooded wine is suitable for early drinking. With its sweet fruit flavours of raspberry and mulberry, this wine can be enjoyed with red meat dishes and is equally enjoyable on its own.

Analysis

Alcohol: 12,5 vol %

Acidity: 4,77 g/l

Residual sugar: 4,0 g/l

pH: 3,72

Date bottled: 30 May 2005

Winemaker: Tinnie Momberg



Brick Road Stellenbosch Chardonnay 2005

At Middelvlei, 21 ha are devoted to Chardonnay and grapes from only 5 ha were used to make the 2005 Chardonnay. The vines, grafted onto Richter 99 rootstock, were planted in 1994. The vineyards face west and are situated at an altitude of 160 m above sea level.

The conditions for the healthy growth and ripening of the grapes during the growing season (September – December) were ideal. The rainfall during the winter before the vintage, as well as the growing season, was average. The annual rainfall was 660mm for the 2004/2005 season compared to the long-term annual rainfall of 700mm.

The grapes were harvested on 9 February 2005 at an average sugar level of 23 °Balling. They were handpicked and placed in small baskets to prevent bruising.

In the cellar the juice received 30 minutes skin contact. Thirty percent of the wine was fermented in oak and the remaining 70% percent was tank fermented.

The wine was bottled in April 2005.

The Wine

The nose and palate show hints of tropical fruit and a generous touch of spice. Luscious peach and guava flavours add to the fruitiness of this elegant wine.

Analysis

Alcohol:	14,5 %
Acidity:	5,5 g/l
Residual sugar:	3,2 g/l
pH:	3,8

Winemaker: Tinnie Momberg