

Simonsvlei Lifestyle Merlot 2005

WINE Magazine 2005 - Best Value Award

Paarl Young Wine Show 2005 - Bronze

Intense colour, the nose full of ripe fruit with chocolate and figgy overtones. Fascinating. Concentrated fruit then fills the mouth with balanced sweetness.

Perfect foil for white meats and even white fish.

variety : Merlot | 100% Merlot

winery : Simonsvlei Winery

winemaker : Eugene van Zyl

wine of origin : Western Cape

analysis : alc : 14.0 % vol rs : 3.26 g/l pH : 3.50 ta : 5.91 g/l va : 0.42 g/l so2 : 115 mg/l

type : Red **style :** Dry **body :** Full **taste :** Fragrant

pack : Bottle **closure :** Cork

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about the harvest: The grapes were harvested at 23.5 - 26° Balling.

Yield: 8 - 10 ton/ha

in the cellar : Fermented on skins for 7 - 12 days; Malolactic fermentation, fining with eggwhite, no wood

