

Fort Simon Merlot 2006

Dark garnet in colour, smoky, plummy, cherries upfront, well supported with memorable smooth toffee, butterscotch on the palate, well integrated, with savoury wood aroma's. A good accompaniment to red meat and steak.

variety : Merlot | 100% Merlot

winery : Fort Simon Wine Estate

winemaker : Marinus Bredell

wine of origin : Stellenbosch

analysis : alc : 14.47% vol rs : 4.4 g/l g/l pH : 3.48 ta : 6.8 g/l g/l va : 0.52 g/l
g/l so2 : 140mg/l mg/l fso2 : 48 mg/l mg/l

type : Red **style :** Dry **body :** Full **taste :** Fruity **wooded**

pack : Bottle **closure :** Cork

3 1/2 Stars - John Platter

1st - Wine of the Month Club

Best Value Award - Wine Magazine

Silver - Veritas

in the vineyard : The grapes came from vineyards planted at 185 to 210 meters above sea level in decomposed granite. The trellised vines were planted from 1990 - 1991.

about the harvest: Grapes from selected blocks of vineyards were handpicked at the end of March 2006 at an average balling of 25.5. After inoculation of selected yeast cultures, the wine was fermented to total dryness on the skins and was for a further 2 weeks on the skins. During this period malolactic fermentation was also completed. The grapes were pressed and the young wine was transferred to French oak barrels of selected coopers and matured for 18 months. During maturation the wine was pumped over once, barrels cleaned and transferred back for further maturation.