

Fort Simon Pinotage 2005

A spicy, medium bodied Pinotage, packed with cinnamon, liquorice, aniseed entrée, boxed in blackberries upfront. Superbly balanced, with sweet smoky cherry and tobacco nuances on the palate, with a soft velvety aftertaste. Will improve with the correct cellaring in the future.

variety : Pinotage | 100% Pinotage

winery : Fort Simon Wine Estate

winemaker : Marinus Bredell

wine of origin : Stellenbosch

analysis : **alc** : 14.29 % vol **rs** : 2.9 g/l **pH** : 3.62 **ta** : 5.8 g/l **va** : 0.61 g/l **so2** : 88 mg/l **fso2** : 48 mg/l

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

pack : Bottle **closure** : Cork

Best Value Award - Wine Magazine

Gold Medal - Michelangelo Awards

3 Stars - John Platter

in the vineyard : The grapes came from vineyards planted in 1974 at an altitude of 185 to 195 meters above sea level. New clones were selected and planted in 1999 for enhancement of more typical fruit flavours. The trellised vineyards face Southeast to West.

in the cellar : The grapes were hand-picked from selected blocks of vineyards from the 1st week of February until the 1st week of March at an average balling of 25. 80% of the free run juice was fermented on the skins, and was separated and pressed at a balling of 6. After fermentation the young wine was inoculated with malolactic bacteria and after 3 rackings the wine was transferred to 300 liter French oak barrels where it matured for 18 months.