

Fort Simon Shiraz 2005

Deep garnet in colour, nutty, liquorice, sweet cherries and a touch of peppery rose petals upfront. Complex on the palate with pronounced characteristics; an excellent example of this highly rated, well known, red wine cultivar. Highly recommended with red meat and venison.

variety : Shiraz | 100% Shiraz

winery : Fort Simon Wine Estate

winemaker : Marinus Bredell

wine of origin : Stellenbosch

analysis : **alc** : 14.83% vol **rs** : 3.8 g/l g/l **pH** : 3.76 **ta** : 6.0 g/l g/l **va** : 0.56 g/l g/l **so2** : 118 mg/l mg/l **fso2** : 42 mg/l mg/l

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

pack : Bottle **closure** : Cork

Best Shiraz in Stellenbosch District - Terroir Awards
Celebrated Collection - Juliet Cullinan Awards

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 received the first week of March 2005 from two selected blocks of vineyards, at an average balling of 25.8. After destemming, the mash was inoculated with selected yeast cultures, and fermented to total dryness on the skins. Malolactic bacteria was added after pressing, and the young wine was transferred to 300 litre, one third American and two thirds French oak barrels where it was matured for 18 months.