

Simonsvlei Cabernet Sauvignon/Merlot 2000

Youngberry/blackcurrant scented layered with soft, spicy palate.

variety : Cabernet Sauvignon | Cabernet Sauvignon & Merlot

winery : Simonsvlei Winery

winemaker : Eug ne van Zyl

wine of origin : Coastal

analysis : alc : 12.11 % vol rs : 2.2 g/l pH : 3.82 ta : 5.5 g/l va : 0.72 g/l so2 : 117 mg/l

pack : Bottle

in the vineyard : Age of Vines: Varies from 8-15 years

Rootstock: Richter 99/110

Soil: Varies

Trellis system: Perold & bush vine

Irrigation: Supplementary

about the harvest: The grapes were harvested by hand from mid February onwards.

Yield: 8-12 Tons per hectare

in the cellar : Crushing: Crush & destalk

Tanks: Stainless steel

Fermentation: 5 days on skins

Barrel ageing: Cabernet in 3rd fill French Oak for 8 months

Malolactic: 100%

Fininh: Egg white

Filtration: Kieselghur & sheet

Stabilisation: -5 C for 4 days

