

Simonsvlei Port 1994

A Tinta Barocca, Pinotage and Shiraz blend. Rich, complex flavours like cinnamon and biscuit. Slightly smoky and deliciously fruity. Enjoy with desserts.

variety : Tinta Barocca | Tinta Barocca

winery : Simonsvlei Winery

winemaker : Philip Louw

wine of origin : Coastal

analysis : alc : 17.32 % vol rs : 102.4 g/l pH : 3.42 ta : 4.6 g/l va : 0.23 g/l so2 : 66 mg/l

pack : Bottle

ageing : Ready to enjoy now but can be stored successfully for many years.

in the vineyard : Age of vines: 15-25 years

Rootstock: Varies

Soil type: Granite

Trellis system: Varies

Irrigation: None

about the harvest: The grapes were harvested by hand in February and March.

Yield: 8-12 Tons per hectare

in the cellar : Crushing: Destalked and crushed

Type of tanks: Stainless Steel tanks

Fermentation: Ferment separate on skins, fortify with 83% spirits

Barrel ageing: 12 months in French Oak

Malolactic: None

Fining: Egg white

Filtration: Kieselghur & sheet

Stabilisation: -5Â°C for 3 days

