

Fort Simon Shiraz 2007

Deep ruby in color, complimented with smoky blackcurrant aromas on a base of soft woody raspberry, caramel, vanilla nuances for an interesting fruity taste.

variety : Shiraz | 100% Shiraz

winery : Fort Simon Wine Estate

winemaker : _

wine of origin :

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

type : Red

pack : Bottle **closure :** Cork

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.

about the harvest: Grapes were hand picked from selected blocks of vineyards between the 1st and 19th of March 2007 at an average balling of 24.7°.

in the cellar : The mash was inoculated with cultured yeast, and completed alcoholic fermentation on the skins. The pressed juice was added, and after three rackings the young wine was transferred to 2/3 American and 1/3 French oak barrels where it matured for 20 months.

