

Fort Simon Cabernet Sauvignon 2008

A typical full bodied wine that is dark in colour with traces of mulberry, cherries and black current. On the palate the wine is well integrated with sweet woody aromas with a lingering aftertaste of dark fruit.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Fort Simon Wine Estate

winemaker : _

wine of origin :

analysis : alc : 14.7 % vol rs : 4.6 g/l pH : 3.55 ta : 5.88 g/l va : 0.41 g/l so2 : 92 mg/l fso2 : 38 mg/l

type : Red **wooded**

pack : Bottle **closure :** Cork

in the vineyard : The Cabernet Sauvignon vineyards of selected clones were planted between 1997 and 1998 in soft clovelly decomposed granite soil at an altitude of 170 metres above sea level. The vineyards are trellised and facing North West.

about the harvest: Grapes were selected from different blocks of vines and handpicked at an average balling of 25 – 26°.

in the cellar : The mash fermented for 7 days and were separated and pressed at ±5° balling. After the rackings the wine were transferred to 300l French oak barrels of 3rd and 4th fill where it was matured for 20 months.

