

Fort Simon Merlot 2008

Strong black and redberry-like aromas, on a layer of sweet tobacco flavours upfront. These are further enhanced by smooth, smoky oak nuances to compliment these fruity flavours for a long, balanced, lingering aftertaste.

variety : Merlot | 100% Merlot

winery : Fort Simon Wine Estate

winemaker : Marinus Bredell

wine of origin : Stellenbosch

analysis : alc : 14.56 % vol rs : 4.7 g/l pH : 3.5 ta : 6 g/l

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

pack : Bottle **closure :** Cork

in the vineyard : The grapes came from vineyards planted at 185 to 210 meters above sea level in decomposed granite. The trellised vines were planted from 1990 to 1991.

about the harvest: Harvesting of grapes from selected blocks of vineyards started on the 2-th until the 22nd of March 2008, at an average balling of $\pm 24.7^\circ$.

in the cellar : The mash coldsoaked for 48 hours and then inoculated with selected yeast cultures. After fermentation, to total dryness on the skins, the young wine was racked twice and transferred to 300l oak barrels of French origin where it matured for 18 months.

