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Simonsvlei Paragon SMCV

This unique robust blend is perfectly and uniquely styled from Shiraz, matured for 12 months is small french oak barrels for its soft vanilla and spicy flavour, the Mourvedre is artfully matured for 8 months in small french barrels. The Cinsaut and Viognier is fresh, well structured and gives the blend its signature full body ripe open character. It finishes off with ripe dark fruits, rounded with good tannins.

The wine should ideally be enjoyed in a large round glass that will bring out the flavours uniquely styled by the winemaker to compliment your favourite steak.

variety : Shiraz | 80% Shiraz, 10% Mourvedre, 6% Cinsaut, 4% Viognier
winery : Simonsvlei Winery
winemaker : WS Visagie
wine of origin : Western Cape
analysis : **alc :** 14.2 % vol **rs :** 3.30 g/l **pH :** 3.50 **ta :** 5.79 g/l **va :** 0.65 g/l **so2 :** 45 mg/l
type : Red **style :** Dry **wooded**
pack : Bottle **closure :** Cork

in the vineyard : Geography
Western Cape Province of South Africa - Paarl and surrounding areas cold wet winters, hot dry summers.

In The Vineyard
The vineyards are planted on South Westernly slopes in the area of Paarl. The vineyards are all trellised, 5-wire Perold system. Most are irrigated.

about the harvest: Harvested mid-February.
Yield: 6 t/ha
Balling at harvest: 25° B

in the cellar : Fermented on skins for 7 – 12 days after which the skins are pressed and the wine inoculated with malolactic bacteria to initiate a secondary fermentation. The malolactic fermentation takes place in small bariques. On completion the wines are racked and aged for 12 - 18 months in French and American bariques. Wine is given only one coarse filtration prior to bottling.