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Simonslvei Toffee Chunk Syrah 2011

Toffee Chunk originated from the toffee characters associated with the unique maturation of this wine. Very distinct toffee aromas dominate,followed by a smokiness and an extended berry finish that follows through onto the palate.

Enjoy with asiago cheese, cured or smoked meats, peppery or spicy steak or even your favourite cheese dish.



variety : Shiraz | 100% Shiraz
winery : Simonsvlei Winery
winemaker : Ryan Puttick
wine of origin : Western Cape
analysis : **alc :** 13.88 % vol **rs :** 3.87 g/l **pH :** 3.55 **ta :** 4.92 g/l **so2 :** 46 mg/l
type : Red **style :** Dry **body :** Medium **taste :** Fragrant **wooded**
pack : Bottle **closure :** Cork

in the vineyard : The vineyards are 50 % bush vines which are not irrigatedand 50% trellished that are irrigated. Vineyards are on the warmer north and north westerly slopes. Basic canopy and crop management.

about the harvest: Harvest date beginning March.
YIELD: 8t/ha
BALLING AT HARVEST: 25.5°B

in the cellar : Fermented on skins and for 10 days after which the skins are pressed and the wine is inoculated with malolactic bacteria to initiate melolactic fermentation. This process takes place on a special combination of oak staves. On completion of malolactic fermentation the wine is further matured. Thereafter the wine is filtered and stabilized prior to bottling.