

## Simonsvlei Hercules Paragon Shiraz 2008

Full-bodied and wood - matured in small oak barrels, this exceptional wine has a smokey pepper, black cherry and mulberry bouquet with fennel and leather undertones.

Enjoy with the best matured steak, or oven-roasted lamb shanks.

**variety** : Shiraz | 100% Shiraz

**winery** : Simonsvlei Winery

**winemaker** : Christine Jones

**wine of origin** : Western Cape

**analysis** : alc : 14.83 % vol   rs : 3.5 g/l   pH : 3.71   ta : 5.44 g/l   so2 : 98 mg/l

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

**pack** : Bottle   **closure** : Cork

**in the vineyard** : The vineyards are planted on East facing slopes in the area of Paarl. The vineyards are all trellised, 5-wire Perold system. Basic canopy and crop management are applied and supplemental irrigation is available.

**about the harvest**: Harvested mid-February.

Yield: 6-8 t/ha

Balling at harvest: 25 - 26,5° Balling

**in the cellar** : Fermented on skins for 7 - 12 days after which the skins are pressed and the wine is 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.

