

Simonsvlei South Atlantic Shiraz 2008

The South Atlantic Shiraz is a well structured full bodied red wine with aromas of blackberries, espresso and black pepper.

Enjoy with lamb, beef and duck, complementing their somewhat heavier flavours.

variety : Shiraz | 100% Shiraz

winery : Simonsvlei Winery

winemaker : Christine Jones

wine of origin : Coastal

analysis : alc : 14.29 % vol rs : 3.19 g/l pH : 3.56 ta : 5.24 g/l so2 : 48 mg/l

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

pack : Bottle **closure :** Cork

2012 Veritas Wine Awards - Bronze Medal

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: 8 t/ha

BALLING AT HARVEST: 26°B

in the cellar : Tank fermented on the skins for two weeks, whereafter it is pressed and goes into barrels, for malolactic fermentation.

