

Simonsvlei Premier Selection Cabernet Sauvignon / Merlot 2009

A very popular wooded medium-bodied blend in a light style. Mulberry, mineral and herb flavours on the nose. Excellent balance of fruit and wood vanilla.

Enjoy with pasta, moussaka, chicken, red meat salads, or smoked seafood.

variety : Cabernet Sauvignon | 60% Cabernet Sauvignon, 40% Merlot

winery : Simonsvlei Winery

winemaker : Christine Jones

wine of origin : Western Cape

analysis : alc : 14.11 % vol rs : 6.27 g/l pH : 3.57 ta : 5.61 g/l so₂ : 130 mg/l

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

pack : Bottle **closure :** Cork

in the vineyard : Eastern and North Eastern facing vineyards. All vineyards are trellise, 5- wire Perold system. Basic canopy- and crop management with supplemented irrigation.

about the harvest: Harvest date for the two cultivars are mid-February to end of March.
YIELD: 8 – 10 t/ha
BALLING AT HARVEST: 24,5 – 26,0 °B

in the cellar : Fermented on skins 7 – 12 days, after which the skins are pressed and the wine is inoculated with malolactic bacteria to initiate a secondary fermentation. 6 – 9 months on European Oak. Thereafter it is filtered and stabilized.

