

Simonsvlei Premier Selection Pinotage 2009

A medium-bodied wooded red wine made from the well known grape varietal that is uniquely South African. A well balanced wine, boasting ripe plum, berry and coffee flavours.

Enjoy with savoury dishes. First class with venison.

variety : Pinotage | 100% Pinotage

winery : Simonsvlei Winery

winemaker : Christine Jones

wine of origin : Western Cape

analysis : alc : 14 % vol rs : 4.8 g/l pH : 3.35 ta : 5.4 g/l so2 : 85 mg/l

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

pack : Bottle **closure :** Cork

in the vineyard : All the vineyards are bush vines, which are not irrigated. Vineyards are on the warmer north and north westerly slopes. Basic canopy and crop management.

about the harvest: Harvest date beginning February.

YIELD: 8t/ha

BALLING AT HARVEST: 24-25.5°B

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. On completion of malolactic fermentation the wine is matured on French oak for 3 - 4 months. Thereafter the wine is filtered and stabilized prior to bottling.

