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Simonsvlei Premier Selection Shiraz 2009

A medium-bodied, wood-matured red wine. Shiraz thrives in our region, so you'll find the typical ripe maraschino cherry, plum and white pepper flavours on the nose, while prominent berry flavours follow through onto the palate.

Enjoy with a variety of red meat dishes. Superb with Moroccan lamb.



variety : Shiraz | 100% Shiraz
winery : Simonsvlei Winery
winemaker : Christine Jones
wine of origin : Western Cape
analysis : **alc :** 14.29 % vol **rs :** 4.5 g/l **pH :** 3.63 **ta :** 5.2 g/l **so2 :** 135 mg/l
type : Red **style :** Dry **body :** Medium **taste :** Fragrant **wooded**
pack : Bottle **closure :** Cork

in the vineyard : Vineyards planted on warmer north and north westerly slopes. Vineyards are trellised, 5 wire Perold system, with basic canopy and crop management. Vineyards only receive supplemental irrigation.

about the harvest: Harvested mid February to the beginning of March.
YIELD: 10 - 12 t/ha
BALLING AT HARVEST: 24,5 - 26°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 are matured in French oak for 3 – 4 months. There after the wine is filtered and stabilized prior to bottling.