

Simonsvlei Lifestyle Merlot NV

An unwooded, off-dry red wine. Intense colour, the nose full of ripe fruit with dark chocolate and almond overtones.

Enjoy with red or white meat dishes.

variety : Merlot | 100% Merlot

winery : Simonsvlei Winery

winemaker : Christine Jones

wine of origin : Western Cape

analysis : **alc** : 14.19 % vol **rs** : 6.02 g/l **pH** : 3.67 **ta** : 5.47 g/l **so2** : 119 mg/l

type : Red **style** : Off Dry **taste** : Fragrant

pack : Bottle **closure** : Cork

in the vineyard : Vineyards situated on cool, Southern slopes in the Paarl area. Soils are deep, rich and well drained. We prefer the grapes be planted in an East-West row direction. 5-Wire Perold system trellising. Planting density at 1,2 x 2,7 metres. Basic canopy-, yield-, and crop management, additional watering after veraison.

about the harvest: YIELD: 8 – 10 t/ha
BALLING AT HARVEST: 23,5 – 26 °B

in the cellar : Fermented on skins, in stainless steel tanks @ 22 – 26°C for 7 – 12 days. Pressed, racked. Malolactic fermentation in stainless steel tanks. Fining with gelatine/egg white, Kieselghur filtration. No wood treatment.

