

## Simonsvlei Lifestyle Pinotage NV

An unwooded, off-dry red wine. Seductive bouquet combines plum pudding, black cherry, coffee-chocolate and spice. Soft textured tannins.

Enjoy with meat of your choice, pasta, darker fish... or a handful of chocolates.

**variety** : Pinotage | 100% Pinotage

**winery** : Simonsvlei Winery

**winemaker** : Christine Jones

**wine of origin** : Western Cape

**analysis** : alc : 14 % vol   rs : 6.06 g/l   pH : 3.75   ta : 5.13 g/l   so2 : 108 mg/l

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

**pack** : Bottle   **closure** : Cork

**in the vineyard** : East facing vineyards with 50/50 5-Wire Perold trellising system and bush vine plantings. Planting density at 1,2 x 2,7 metres. Grapes sourced mostly from the Klein Drakenstein-area. Basic canopy and crop management.

**about the harvest**: Harvesting from mid-February to mid-March.

YIELD: 8 – 10 t/ha

BALLING AT HARVEST: 24,5 – 26 °B

**in the cellar** : Fermented on skins in stainless steel tanks @ 24 – 28°C for 7 – 12 days. Pressed and racked to stainless steel tanks. Malolactic fermentation. Fining with gelatine/egg white. Kieselghur filtration. No wood treatment.

