

Simonsvlei Lifestyle Shiraz 2003

Youthful with a rich, plummy/spicy nose. Lovely ripe berries on the palate with a long finish. This wine deserves food with a touch of spice or to be enjoyed by a warm fireside.

variety : Shiraz | 100% Shiraz

winery : Simonsvlei Winery

winemaker : Eugene van Zyl

wine of origin : Coastal

analysis : **alc** : 13.98 % vol **rs** : 2.6 g/l **pH** : 3.67 **ta** : 5.6 g/l **va** : 0.49 g/l **fso2** : 66 mg/l

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

pack : Bottle **closure** : Cork

in the vineyard :

about the harvest: The grapes were harvested at 23.5 ° 26° Balling.

Yield: 8 - 10 ton/ha

VINIFICATION & OAKING: Fermented on skins for 7 - 12 days; Malolactic fermentation, fining with eggwhite, no wood

TASTING NOTES FROM THE WINEMAKER

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in the cellar : Fermented on skins for 7 - 12 days; Malolactic fermentation, fining with eggwhite, no wood.