

Simonsvlei Lifestyle Sweet Shiraz NV

Youthfully unwooded, dry red wine with a rich spice, nut and mulberry palate. Lovely ripe berries on the palate with a long finish.

Enjoy with food with a touch of spice, tomato-based stews, or roasted meats.

variety : Shiraz | 100% Shiraz

winery : Simonsvlei Winery

winemaker : Ryan Puttick

wine of origin : Western Cape

analysis : alc : 13.34 % vol rs : 40 g/l pH : 3.37 ta : 4.83 g/l so2 : 70 mg/l

type : Red **style** : Sweet **taste** : Fruity

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 for 7 - 12 days; Malolactic fermentation, fining with eggwhite. Kieselghur filtration. No wood treatment.

