

Simonsvlei Lifestyle Charming Red NV

This elegant, semi sweet red blend has lots of character and finesse, an attractive cherry red colour and abundant fruit aromas on the nose. The soft palate of ripe berry fruit and toasted nuts make this wine very easy to drink.

Enjoy with meaty pasta, lamb or steak prepared in your favourite way.

variety : Cinsaut | 38% Cinsaut, 25% Shiraz, 25% Pinotage, 12% Ruby Cabernet

winery : Simonsvlei Winery

winemaker : Ryan Puttick

wine of origin : Western Cape

analysis : alc : 13.41 % vol rs : 19.96 g/l pH : 3.47 ta : 5.05 g/l so2 : 46 mg/l

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

pack : Bottle **closure :** Cork

in the vineyard : Grapes sourced in the Paarl region. 50/50% 5-wire Perold system trellising and bush vine plantings. Basic canopy-, yield-, and crop management.

about the harvest: YIELD:8 – 10 t/ha

BALLING AT HARVEST:24°B

in the cellar : Fermented on skins, in stainless steel tanks @ 22 – 28°C for 7 –12 days. Pressed and racked. Malolactic fermentation in stainless steel tanks. European oak treatment for 3 months. Sweetened before bottled.

