

Simonsvlei Eco-glass Cabernet Sauvignon NV

Youthfully purplish unwooded off-dry red wine. Upfront berries with delightful cherry overtones. Ripe fruit on the palate with a powerful finish.

Enjoy with pasta, red meat and dark meat fish dishes.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Simonsvlei Winery

winemaker : Ryan Puttick

wine of origin : Western Cape

analysis : alc : 13.7 % vol rs : 10.2 g/l pH : 3.55 ta : 5.33 g/l so2 : 97 mg/l

type : Red **style** : Dry **body** : Light **taste** : Fruity

pack : Bottle **closure** : Cork

in the vineyard : Vineyards situated on higher South-Eastern slopes. Soils are deep, rich and well drained. We prefer the grapes to be planted in a Northern-Southern 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: 10 – 12 t/ha
BALLING AT HARVEST: 24,5 – 26 °B

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

