

Simonsvlei Lifestyle Pinotage 2012

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.

