

## Simonslvei Toffee Chunk Syrah 2012

Toffee Chunk originated from the toffee characters associated with the unique maturation of this wine. Very distinct toffee aromas dominate, followed by a smokiness and an extended berry finish that follows through onto the palate.

Enjoy with asiago cheese, cured or smoked meats, peppery or spicy steak or even your favourite cheese dish.

**variety :** Shiraz | 100% Shiraz

**winery :** Simonslvei Winery

**winemaker :** Ryan Puttick

**wine of origin :** Western Cape

**analysis :** alc : 13.88 % vol   rs : 3.87 g/l   pH : 3.55   ta : 4.92 g/l   so2 : 46 mg/l

**type :** Red   **style :** Dry   **body :** Medium   **taste :** Fragrant   **wooded**

**pack :** Bottle   **closure :** Cork

**in the vineyard :** The vineyards are 50 % bush vines which are not irrigated and 50% trellished that are irrigated. Vineyards are on the warmer north and north westerly slopes. Basic canopy and crop management.

**about the harvest:** Harvest date beginning March.

YIELD: 8t/ha

BALLING AT HARVEST: 25.5°B

**in the cellar :** Fermented on skins and for 10 days after which the skins are pressed and the wine is inoculated with malolactic bacteria to initiate melolactic fermentation. This process takes place on a special combination of oak staves. On completion of malolactic fermentation the wine is further matured. Thereafter the wine is filtered and stabilized prior to bottling.

