

Simonsvlei Cabernet Sauvignon 2000

Delicious, ripe berry fruit. Pleasant weight on palate. Sweet, oaky bouquet.

variety : Cabernet Sauvignon | Cabernet Sauvignon

winery : Simonsvlei Winery

winemaker : Eugène van Zyl

wine of origin : Coastal

analysis : alc : 13.63 % vol rs : 2.34 g/l pH : 3.44 ta : 5.61 g/l va : 0.55 g/l

so2 : 118 mg/l

pack : Bottle

in the vineyard : Age of Vines: 12-18 years

Rootstock: Richter 99/Richter 110

Soil: Granite to clay

Trellis system: Perold & 5 wire fence

Irrigation: None

about the harvest: The grapes were harvested by hand in March.

Yield: 6-10 Tons per hectare

in the cellar : Crushing: Crush & destalk

Tanks: Ferment in stainless steel tanks on skins

Fermentation: +8 days on skins, press & ferment dry in stainless steel tanks

Barrel ageing: Yes, 5000 litre vats for 12 months

Malolactic: Yes, 100%

Fining: Egg white

Filtration: Kieselghur & sheet

Stabilisation: -5°C for 3 days

