

## Simonsvlei Pinotage 2000

Ripe raspberry fragrances. Tangy palate. Whiffs of almonds.

 variety:
 Pinotage | Pinotage

 winery:
 Simonsvlei Winery

 winemaker:
 Eugéne van Zyl

wine of origin: Coastal

analysis: alc:12.11 % vol rs:1.9 g/l pH:3.6 ta:5.75 g/l va:0.77 g/l so2:97

mg/l

pack : Bottle

in the vineyard: Age of Vines: 12-20 years Rootstock: Richter 99/Richter 110

Soil: Granite

Trellis system: Bush vines

Irrigation: None

 $\begin{tabular}{ll} \textbf{about the harvest}: & \textbf{The grapes were harvested by hand in February.} \\ \end{tabular}$ 

Yield: 8-12 Tons per hectare

in the cellar: Crushing: Crush & destalk Tanks: Ferment in stainless steel tanks on skins

Fermentation: 3 days on skins, press & ferment dry in stainless steel tanks

Barrel ageing: Yes, 3rd fill barrels

Malolactic: Yes, 100% Fining: Egg white

Filtration: Kieselghur & sheet Stabilisation: -5°C for 3 days





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