

## Simonsvlei Shiraz 2000

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**The South African Trophy Wine Show 2002 - Bronze**

Spicy whiffs of youngberry. Fine, soft tannins support dense fruit flavours. Lots of pepper flavours on palate.

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variety : Shiraz | Shiraz

winery : Simonsvlei Winery

winemaker : Eugène van Zyl

wine of origin : Coastal

analysis : alc : 13.47 % vol    rs : 2.1 g/l    pH : 3.59    ta : 5.4 g/l    va : 0.63 g/l  
so2 : 114 mg/l

pack : Bottle

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in the vineyard : Age of Vines: 10-15 years

Rootstock: Richter 99/Richter 101-14

Soil: Granite & clay

Trellis system: Perold & 5 wire

Irrigation: None

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

Yield: 8-10 Tons per hectare

in the cellar : Crushing: Destalk & crush

Tanks: Ferment in stainless steel tanks on skins

Fermentation: 5 days on skins, press and ferment dry in stainless steel tanks

Barrel ageing: Yes, 100% in 2nd fill French Oak

Malolactic: Yes, 100%

Fining: Egg white

Filtration: Kiesghur & sheet

Stabilisation: -5°C for 3 days

