

## Mount Marble Simonsrood

Light to medium bodied, fruity and ready to drink, red wine. Easy drinking, Cinsaut delicate tannins. Spiced with plummy Cabernet.

**variety** : Cinsaut | 80% Cinsaut, 5% Cabernet, 15% Ruby Cabernet

**winery** : Simonsvlei Winery

**winemaker** : Eugene Van Zyl

**wine of origin** : Coastal

**analysis** : **alc** : 12.28 % vol **rs** : 2.4 g/l **pH** : 3.69 **ta** : 5.65 g/l **va** : 0.44 g/l **so2** : 120 mg/l

**in the vineyard** : Age of vines: 12-30 years

Rootstock: Richter 99

Soil type: Granite & Shale

Trellis system: Varies

Irrigation: Yes

**about the harvest**: The grapes were harvested by hand in February 1999.

Yield: 8-15 Tons per hectare

**in the cellar** : Crushing: Crush & destalk

Type of tanks: Stainless Steel tanks on skins

Fermentation: 3 Days on skins, press, ferment dry in Stainless Steel

Barrel ageing: None

Malolactic: Yes, 100%

Fining: Bentonite & Gelatine

Filtration: Kieselghur & sheet

Stabilisation: -5°C for 4 days