

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