

Simonsvlei Vintage Port 1997

Excellent blended, well-balanced sweet Port.

variety : Tinta Barocca | 40% Tinta Barocca, 30% Pinotage, 30% Shiraz

winery : Simonsvlei Winery

winemaker : Eug ne van Zyl

wine of origin : Coastal

analysis : alc : 17.32 % vol rs : 102.4 g/l pH : 3.42 ta : 4.6 g/l va : 0.23 g/l so2 : 66 mg/l

pack : Bottle

in the vineyard : Age of the vines: 15-25 years

Rootstock: Varies

Soil Type: Granite

Trellis system: Varies

Irrigation: None

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

Yield: 8-12 Tons per hectare

in the cellar : Crushing: Destalked & crushed

Type of tanks: Stainless Steel tanks

Fermentation: Ferment separate on skins, fortify with 83% spirits

Barrel Ageing: 12 months in French Oak

Malolactic: None

Fining: Egg white

Filtration: Kieselghur and sheet

Stabilisation: -5 C for 3 days

