

Fort Simon Shiraz 1998

Winemaker Marinus Bredell describes the flavour of the wine on the nose as ripe berry flavours with chocolate and raisin nuances. On the palate it has delicate wood flavours with a long aftertaste.

variety : Shiraz | Shiraz

winery : Fort Simon Wine Estate

winemaker : Marinus Bredell

wine of origin : Stellenbosch

analysis : alc : 13.43 % vol rs : 2.9 g/l pH : 3.68 ta : 5.9 g/l

type : Red

ageing : The wine should be at its peak around 2020.

in the vineyard : The Shiraz grapes came from vineyards planted in 1978. The vineyards are trellised and face northwest.

about the harvest: The grapes were picked by hand at 24,8Â° Balling during the early morning on March 2, 1998.

in the cellar : In the cellar the grapes were crushed and the juice fermented on the skins until dry at a temperature of between 19 and 29Â°C. The juice was withdrawn from the skins two weeks after fermentation was completed. After secondary malolactic fermentation in second-fill, small casks of Nevers oak the wine was wood matured for 12 months.

