

Fort Simon Pinotage 1998

Fort Simon winemaker Marinus Bredell, describes the wine with strong berry flavours on the nose and ripe plum on the palate supported by soft, wood tannins.

variety : Pinotage | Pinotage

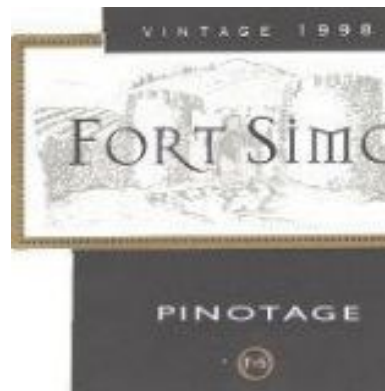
winery : Fort Simon Wine Estate

winemaker : Marinus Bredell

wine of origin : Stellenbosch

analysis : alc : 14.03 % vol rs : 2.9 g/l pH : 3.6 ta : 5.6 g/l

type : Red



in the vineyard : The grapes came from vineyards planted in 1974 at an altitude of 185 to 195 metres above sea level. The trellised vineyards face southeast and west.

about the harvest: The grapes were picked by hand at 24,6° Balling on March 2, 1998.

in the cellar : In the cellar the juice fermented at 26 to 28°C on the skins until dry. After malolactic fermentation the wine was wood matured for 8 months- 10% in American oak and the rest in French oak.