

## Fort Simon Pinotage 1999

Marinus Bredell describes the wine as a typical Pinotage with a slight acetone character and full ripe strawberry and berry flavours. Soft wood tannins add depth to the wine and rounds it off.

**variety :** Pinotage | Pinotage

**winery :** Fort Simon Wine Estate

**winemaker :** Marinus Bredell

**wine of origin :** Stellenbosch

**analysis :** alc : 13.15 % vol    rs : 1.7 g/l    pH : 3.7    ta : 5.7 g/l

**type :** Red

**in the vineyard :** The grapes came from vineyards planted in 1974 at altitudes ranging from 185 to 195 metres above sea level. The vines were planted in decomposed granite and were trellised.

**about the harvest:** The grapes were picked by hand at 23 Balling from 1 until 4 March. The yield was about 9 tons per hectare.

**in the cellar :** In the cellar the juice fermented on the skins at 22 to 28°C. The skins were withdrawn 2 weeks after fermentation. Malolactic fermentation was completed on the skins.

The wine was matured in wood for 8 to 9 months - 70 % in new French oak and 30% in American oak casks.

