

## Fort Simon Merlot 1999

On the nose the wine has strong black berry and salami flavours with a touch of bovril. In the background the wood flavours complement the fruit and it has a lingering aftertaste.

**variety :** Merlot | Merlot

**winery :** Fort Simon Wine Estate

**winemaker :** Marinus Bredell

**wine of origin :** Stellenbosch

**analysis :** alc : 13.91 % vol    rs : 2.2 g/l    pH : 3.44    ta : 6.0 g/l

**type :** Red

**in the vineyard :** The grapes came from vineyards planted at 185 to 210 metres above sea level in decomposed granite. The vines were trellised and were planted from 1990 to 1991.

**about the harvest:** The grapes were picked by hand at 24,6Â° Balling from 23 February until 1 March.

**in the cellar :** In the cellar the juice fermented on the skins until dry at 24 to 30Â°C. After malolactic fermentation the wine was matured in wood for 9 months - 70 % in French oak and 30% in American oak.

