

Mount Marble Simonsrood

Light to medium bodied, fruity and ready to drink, red wine. Easy drinking, Cinsaut delicate tannins. Spiced with plummy Cabernet.

variety : Cinsaut | 80% Cinsaut, 5% Cabernet Sauvignon, 15% Ruby Cabernet

winery : Simonsvlei Winery

winemaker : Eugene Van Zyl

wine of origin : Coastal

analysis : **alc** : 12.28 % vol **rs** : 2.4 g/l **pH** : 3.69 **ta** : 5.65 g/l **va** : 0.44 g/l **so2** : 120 mg/l

in the vineyard : Age of vines: 12-30 Years

Rootstock: Richter 99

Soil type: Granite & Scale

Trellis system: Varies

Irrigation: Yes

about the harvest: The grapes were harvested by hand from February 1999.

Yield: 8 -15 Tons per hectare

in the cellar : Crushing: Crush & destalk

Type of tanks: Ferment in Stainless Steel tanks on skins

Fermentation: $\hat{A}\pm 3$ Days on skins, press, ferment dry in stainless steel

Barrel ageing: None

Malolactic: Yes 100%

Fining: Bentonite & Gelatine

Filtration: Kieselghur & sheet

Stabilisation: $-5\hat{A}^{\circ}\text{C}$ for 4 days

