

## Simonsvlei Cabernet Sauvignon Merlot 2001

Michelangelo International Wine Award 2002 - Gold  
The South African Trophy Wine Show 2002 - Bronze  
Youngberry blackcurrant scented layered with soft, spicy palate.

**variety :** Cabernet Sauvignon | 50% Cabernet Sauvignon, 50% Merlot

**winery :** Simonsvlei Winery

**winemaker :** Eugène van Zyl

**wine of origin :** Coastal

**analysis :** alc : 12.11 % vol   rs : 2.2 g/l   pH : 3.82   ta : 5.5 g/l   va : 0.72 g/l   so2 : 117 mg/l

**pack :** Bottle

Veritas 2002 - Bronze  
Michelangelo International Wine Award 2002 - Gold  
The South African Trophy Wine Show 2002 - Bronze

**in the vineyard :** Age of vines: Varies from 8 - 15 years

Rootstock: Richter 99 / 110

Soil:: Varies

Trellis System: Perold & bush vine

Irrigation: Supplementary

**about the harvest:** The grapes were harvested by hand from mid February

Yield: 8-12 Tons per hectare

**in the cellar :** Crushing: Crush & destalk

Tanks: Stainless steel

Fermentation: 5 Days on skins

Barrel ageing: Cabernet in 3rd fill French Oak for 8 months

Maloactic: 100%

Fining: Eggwhite

Filtration: Kieselghur & sheet

Stabilisation: -5°C for 4 days

