

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

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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

