

Simonsvlei Cabernet Sauvignon 2001

Out of stock, 2002 will be released end of February 2003

Delicious, ripe berry fruit. Pleasant weight on palate. Sweet, oaky bouquet.

variety : Cabernet Sauvignon | Cabernet Sauvignon

winery : Simonsvlei Winery

winemaker : Eugène van Zyl

wine of origin : Coastal

analysis : alc : 12.71 % vol rs : 2.95 g/l pH : 3.68 ta : 5.68 g/l va : 0.78 g/l

so2 : 119 mg/l

pack : Bottle

Veritas 2002 - Bronze

in the vineyard : Age of vines: 12-18 Years

Rootstock: Richter 99/Richter 110

Soil: Granite to clay

Trellis system: Perold & 5 wire fence

Irrigation: None

about the harvest: The grapes was harvested by hand in March.

Yield: 6-10 Tons per hectare

in the cellar : Crushing: Crush & destalk

Tanks: Fermented in stainless steel tanks on skins

Fermentation: + 8 days on skins, press & ferment dry in stainless steel tanks.

Barrel ageing: Yes, 5 000 litre vats for 12 months

Malolactic: Yes, 100%

Fining: Eggwhite

Filtration: Kieselghur & sheet

Stabilisation: -5°C for 3 days

