

Simonsvlei Pinotage 2001

Michelangelo International Wine Award 2002 - Silver
Ripe raspberry fragrances. Tangy palate. Whiffs of almonds.

variety : Pinotage | Pinotage

winery : Simonsvlei Winery

winemaker : Eug ne van Zyl

wine of origin : Coastal

analysis : alc : 12.11 % vol rs : 1.9 g/l pH : 3.6 ta : 5.75 g/l va : 0.77 g/l so2 : 97 mg/l

pack : Bottle

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in the vineyard : Age of vines: 12-20 Years

Rootstock: Richter 99/Richter 110

Soil: Granite

Trellis system: Bush vine

Irrigation: None

about the harvest: The grapes were harvested by hand in February

Yield: 8-12 Tons per hectare

in the cellar : Crushing: Crush & destalk

Tanks: Ferment in stainless steel tanks on skins

Fermentation: 3 Days on skins, press & fermented dry in stainless steel tanks

Barrel ageing: Yes, 3rd fill barrels

Malolactic: Yes, 100%

Fining: Eggwhite

Filtration: Kieselghur & sheet

Stabilisation: -5 C for 3 days

