

## Simonsvlei Shiraz 2001

Wine made in a light style with spicy tones and whiffs of youngberry. Fine, soft tannins support dense fruit flavours. Lots of pepper flavours on palate. Excellent choice with lamb – roasted leg of lamb.

variety : Shiraz | Shiraz

winery : Simonsvlei Winery

winemaker : Eugène van Zyl

wine of origin : Coastal

analysis : alc : 13.41 % vol rs : 2.54 g/l pH : 3.45 ta : 5.95 g/l va : 0.85 g/l

so2 : 128 mg/l

pack : Bottle

**2003 Vintage** – SA Young Wine Show 2003 – Silver (wooded)

SA Young Wine Show 2003 – Gold (unwooded)

**2002 Vintage** – SA Young Wine Show 2002 – Gold

**2000 Vintage** – SA Trophy Wine Show 2002 – Bronze

in the vineyard : Age of vines: 10-15 Years

Rootstock: Richter 99/Richter 101 - 14

Soil: Granite to clay

Trellis system: Perold & 5 wire

Irrigation: None

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

Yield: 8-10 Tons per hectare

in the cellar : Crushing: Destalk & crush

Tanks: Ferment in stainless steel tanks on skins

Fermentation: 5 Days on skins, press and fermented dry in stainless steel tanks

Barrel ageing: Yes, 100% in 2nd fill French Oak

Malolactic: Yes, 100%

Fining: Eggwhite

Filtration: Kieselghur & sheet

Stabilisation: -5°C for 3 days

