

Simonsvlei Perfect Couple Simonsrood NV

A well-rounded, medium bodied, wooded Shiraz, Cinsaut, Cabernet and Ruby Cabernet blend with spicy/smoky aromas and soft tannins.

Enjoy with meaty pasta, lamb or steak prepared in your favourite way.

variety : Cinsaut | 38% Cinsaut, 25% Shiraz, 25% Pinotage, 12% Ruby Cabernet

winery : Simonsvlei Winery

winemaker : Ryan Puttick

wine of origin : Western Cape

analysis : alc : 13.41 % vol rs : 5.91 g/l pH : 3.64 ta : 5.2 g/l so2 : 41 mg/l

type : Red **style :** Off Dry **body :** Medium **taste :** Fragrant **wooded**

pack : Bottle **closure :** Cork

in the vineyard : Grapes sourced in the Paarl region. 50/50% 5-wire Perold system trellising and bush vine plantings. Basic canopy-, yield-, and crop management.

about the harvest: YIELD:8 - 10 t/ha

BALLING AT HARVEST:24B

in the cellar : Fermented on skins, in stainless steel tanks @ 22 - 28°C for 7 - 12 days. Pressed and racked. Malolactic fermentation in stainless steel tanks. Fining with gelatine/egg white. Kieselghur filtration. European oak treatment for 3 months.

