

Fort Simon Pinotage 2000

A Pinotage in a classical style, packed with blackberry, mulberry and a touch of liquorice. The integrated wood tannins give it a strong backbone and good maturation potential.

Excellent with lamb or venison casseroles and briedies.

variety : Pinotage | 100% Pinotage

winery : Fort Simon Wine Estate

winemaker : Marinus Bredell

wine of origin : Stellenbosch

analysis : alc : 13.56 % vol rs : 3.2 g/l pH : 3.46 ta : 5.7 g/l

type : Red **wooded**

pack : Bottle **closure :** Cork



in the vineyard : The grapes came from vineyards planted in 1974 at altitudes ranging from 185 to 195 meters above sea level. The vines are planted in sandy decomposed granite soils and are trellised.

Location: Blocks 2 & 30

Soil type: Sandy decomposed granite / clovelly

Trellising: Very low perold

Irrigation: Additional 50 mm / annum

about the harvest: The grapes were picked by hand between 22.6 °C and 26.5 °C on 8 March 2000. The yield was about 9 tons per hectare.

Fruit Acid: 5.0 g/l and 5.8 g/l