

Simonsvlei Cabernet Sauvignon Merlot 2002

Michelangelo International Wine Awards 2003 - Silver

The blend is a well rounded, medium-bodied wine, with typical Cabernet characters. Cigarbox and lots of berries on the nose and palate. Both wines were put on wood for about 9 months. Merlot gives nice soft finish. Serve with your favourite red meat dish – how about a nice oxtail stew, a spicy chicken dish.

variety : Cabernet Sauvignon | 60% Cabernet Sauvignon, 40% Merlot

winery : Simonsvlei Winery

winemaker : Eugène van Zyl

wine of origin : Coastal

analysis : alc : 13.5 % vol rs : 3.47 g/l pH : 3.85 ta : 5.30 g/l va : 0.36 g/l so2 : 89 mg/l

type : Red

pack : Bottle

2002 Vintage - Michelangelo International Wine Awards 2003 - Silver

2001 Vintage - Michelangelo International Wine Awards 2002 - Silver

Veritas 2002 - Bronze

in the vineyard : Age of vines: Varies from 8 - 15 years

Rootstock: Richter 99 / 110

Soil:: Varies

Trellis System: Perold & bush vine

Irrigation: Supplementary

about the harvest: The grapes were harvested by hand from mid February

Yield: 8-12 Tons per hectare

in the cellar : Crushing: Crush & destalk

Tanks: Stainless steel

Fermentation: 5 Days on skins

Barrel ageing: Both the Cabernet and Merlot was put on wood for about 9 months.

Maloactic: 100%

Fining: Eggwhite

Filtration: Kieselghur & sheet

Stabilisation: -5°C for 4 days

