

Simonsvlei Cabernet Sauvignon 2002

Medium-bodied with typical Cabernet character – mintiness and cigarbox flavours. Wood is very subtle. Serve with any red meat dish of your choice. I suggest heavier dishes, like oxtail, beef roast or try it with your favourite steak.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Simonsvlei Winery

winemaker : Eugène van Zyl

wine of origin : Coastal

analysis : alc : 12.71 % vol rs : 2.95 g/l pH : 3.68 ta : 5.68 g/l va : 0.78 g/l
so2 : 119 mg/l

type : Red

pack : Bottle

2000 Vintage – Concours Mondial Bruxelles (2002) – Silver

SA Young Wine Show (2003) – Silver

2001 Vintage – Veritas 2002 – Bronze

SA Trophy Wine Show (2002) – Bronze

2002 Vintage Rated Best Value

ageing : Suggested period for storing – 3 – 5 years.

in the vineyard : Age of vines: 12-18 Years

Rootstock: Richter 99/Richter 110

Soil: Granite to clay

Trellis system: Perold & 5 wire fence

Irrigation: None

about the harvest: The grapes was harvested by hand in March.

Yield: 6-10 Tons per hectare

in the cellar : Crushing: Crush & destalk

Tanks: Fermented in stainless steel tanks on skins

Fermentation: + 8 days on skins, press & ferment dry in stainless steel tanks.

Barrel ageing: Yes, 5 000 litre vats for 12 months

Malolactic: Yes, 100%

Fining: Eggwhite

Filtration: Kieselghur & sheet

Stabilisation: -5°C for 3 days

