

## 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

