

Simonsvlei Pinotage 2002

Michelangelo International Wine Awards 2003 - Silver

Lots of rhubarb, raspberry with a bit of wood on the nose. Medium-bodied wine. Great to enjoy with any red meat, pasta, chicken dish or a nice rich oxtail soup.

variety : Pinotage | Pinotage

winery : Simonsvlei Winery

winemaker : Eug ne van Zyl

wine of origin : Coastal

analysis : alc : 12.11 % vol rs : 1.9 g/l pH : 3.6 ta : 5.75 g/l va : 0.77 g/l so2 : 97 mg/l

pack : Bottle

2003 Vintage - SA Young Wine Show (2003)   Bronze

2002 Vintage - Michelangelo International Wine Awards 2003 - Silver

2001 Vintage   Wine of the Month 2003 - Best Value out of 45 wines

Michelangelo International Wine Awards 2002   Silver

ageing : Suggested time to put away 3   5 years.

in the vineyard : Age of vines: 12-20 Years

Rootstock: Richter 99/Richter 110

Soil: Granite

Trellis system: Bush vine

Irrigation: None

about the harvest: The grapes were harvested by hand in February

Yield: 8-12 Tons per hectare

in the cellar : Crushing: Crush & destalk

Tanks: Ferment in stainless steel tanks on skins

Fermentation: 3 Days on skins, press & fermented dry in stainless steel tanks

Barrel ageing: Yes, 3rd fill barrels

Malolactic: Yes, 100%

Fining: Eggwhite

Filtration: Kieselghur & sheet

Stabilisation: -5 C for 3 days

