

Jacques de Savoye Simond 2002

A complex, unwooded dry red wine. Chocolate, black fruits and soft spices on the nose. A creamy palate with polished tannins.

Blend information: 40% Cabernet Sauvignon, 30% Merlot, 25% Shiraz, 5% Malbec.

In 1689 Reverend Pierre Simond founded the Cape's first Huguenot Parish, located on Vrede en Lust.

variety : Cabernet Sauvignon | 40% Cabernet Sauvignon, 30% Merlot, 25% Shiraz, 5% Malbec

winery : Vrede en Lust Estate

winemaker : Stephane De Saint-Salvy

wine of origin : Coastal

analysis : alc : 14.5 % vol rs : 3.0 g/l pH : 3.9 ta : 4.5 g/l va : 0.43 g/l so2 : 44 mg/l fso2 : 33 mg/l

type : Red **style :** Dry **body :** Full **taste :** Fruity **wooded**

pack : Bottle

in the cellar : The grapes are fermented and macerated for 15 à€" 20 days. After malolactic fermentation, the wine is blended and aged in stainless steel tanks for 10 months. Minimum fining and filtration occurs before bottling.

