

Simonsvlei Shiraz 2003

Fine garnet. Distinct peppery tang, with blackberry. Made in a light style. Soft tannins support dense fruit flavours.

Goes excellent with lamb "roasted or b-b-q leg of lamb.

variety : Shiraz | 100% Shiraz

winery : Simonsvlei Winery

winemaker : Eugene van Zyl

wine of origin : Coastal

analysis : alc : 13.4 % vol rs : 2.54 g/l pH : 3.45 ta : 5.95 g/l va : 0.85 g/l so2 : 128 mg/l

type : Red **style** : Dry **wooded**

pack : Bottle **closure** : Cork

2003 Vintage

SA Young Wine Show 2003 " Silver (wooded)

SA Young Wine Show 2003 " Gold (unwooded)

Michelangelo Awards 2005 - Silver Medal

Veritas 2005 - Bronze

2002 Vintage

SA Young Wine Show 2002 - Gold

2003 " SA Trophy Wine Show (2004) - Bronze

about the harvest: The grapes were harvested at 24.5 - 26° Balling.

Yield: 8 - 10 tons/ha

in the cellar : Destalked; Fermented on skins for 7 " 12 days; malolactic; filter; 6 " 9 months on European Oak; egg white fining

