

Simonsvlei Pinotage 2003

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 | 100% Pinotage

winery : Simonsvlei Winery

winemaker : Eugène 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

type : Red **style** : Dry **body** : Medium **taste** : Fragrant **wooded**

pack : Bottle

2003 Vintage - SA Young Wine Show (2003) â€ Bronze

2002 Vintage - Michelangelo International Wine Awards 2003 - Silver

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

Michelangelo International Wine Awards 2002 â€ Silver

ageing : Suggested time to put away 3 â€ 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: -5Â°C for 3 days

