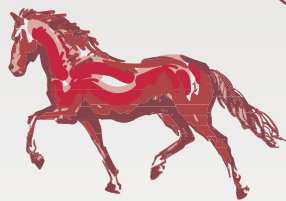
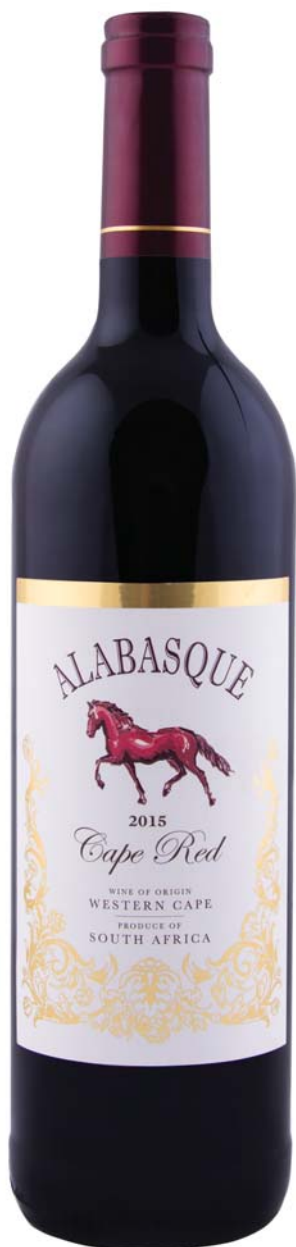


ALABASQUE



A PASSION FOR PERFECTION

ALABASQUE CAPE RED 2015



Cape Red 2015

THE WINEMAKING

This blend consists of 5 cultivars, Pinotage, Petit Verdot, Cabernet Sauvignon, Shiraz and Merlot. All grapes were handpicked and grapes were selected of the best block of each cultivar. The grapes came in at 24 – 26 Balling, were destemmed and cold maturation lasted 48 hours. After cold maturation the pulp was inoculated with a yeast strain and fermentation took place for a period of 19-21 days at a temperature of 23 - 24 °C. In this period regular (4 times per day) pump overs were exercised on each tank. The juice was pressed when the fermentation finished which paved the road for Malolactic fermentation to start and finish in 21 days. The wine matured in 100% French oak barrels for a period of 24 months. After maturation these cultivars were blended and prepared for bottling.

CELLAR MASTER COMMENT:

An intensely aromatic wine that is full of cherries, mulberries and plum on the nose. The wine is soft and smooth on the palate ensuring a lingering aftertaste. Maturation potential: 5 years.

CHARACTER:

Flavours of cherries and mulberries.
Enjoy with poultry dishes.
Best enjoy at 18 °C

ANALYSIS:

Alcohol	14%	FSO2	33
RS	5	TSO2	98
TA	5.6	pH	3.57
VA	0.50		



FORT SIMON
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