



# FORT SIMON

WINE ESTATE

A PASSION FOR PERFECTION

## FORT SIMON PINOTAGE 2014



*Pinotage 2014*

### THE WINEMAKING

This wine consists of only one cultivar, Pinotage. The grapes were handpicked and grapes were selected out of our best block of Pinotage. The grapes came in at 25 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 12 days at a temperature of 25 - 26 °C. In this 12 day period regular (4 times per day) pump overs were exercised. The juice was pressed when the fermentation finished which paved the road for Malolactic fermentation to start and finish in 14 days. The wine matured in 100% French oak barrels for a period of 24 months. After maturation the wine was prepared for bottling.

### CELLAR MASTER COMMENT:

The wine is dark red in colour. Flavours of cherries strawberries and sweet caramel are prominent on the nose. On the palate the wine is well rounded with integrated tannins for a medium to full bodied wine that lingers of red fruit. Maturation potential 8 - 10 years.

### CHARACTER:

Flavours of strawberries and caramel.  
Enjoy with game and poultry dishes.  
Best enjoy at 18 °C

### ANALYSIS:

Alcohol	14.5%	FSO2	27
RS	3.1	TSO2	82
TA	5.6	pH	3.4
VA	0.69		

