

| <i>Code</i> | <i>Producer</i> | <i>Country</i> | <i>Region</i> |
|------------------|-----------------|----------------|---------------------|
| SIMPME | Simonsvlei | South Africa | Paarl |
| <i>Varieties</i> | <i>ABV</i> | <i>Oak</i> | <i>Capsule Type</i> |
| Merlot | 13% | Wooden Staves | Screwcap |



Background

Simonsvlei's name originates from the South African wine industry's founder, Simon van der Stel, and the surrounding wetland landscape, the "vlei". Founded in 1945, the team have pioneered viticultural and winemaking practices as well as promoting the industry as a whole. From the cellar, you can see the stunning Paarl Mountain – the second largest granite outcrop in the world. A Mediterranean climate of cold, wet winters and hot, dry summers produces grapes of intense flavour and high sugar levels. Simonsvlei employ 36 farms and have over 1,000 hectares under vine. All of the vineyards are trained as "bush" vines with no irrigation. They are planted on the coolest slopes in the Stellenbosch and Durbanville areas.

Winemaking

Harvested in mid-February – March, the grapes are fermented on their skins in stainless steel tanks for two weeks. After being pressed, the wine is transferred into barrels for malolactic fermentation.

Tasting & Pairing

Intense aromas of ripe red fruit with gentle chocolate notes. A concentrated red berry profile on a soft, smooth palate with subtle fig tones on the finish.

Enjoy with a wide range of red meat dishes.

Sustainability & Extra Information

n/a