

| <i>Code</i> | <i>Producer</i> | <i>Country</i> | <i>Region</i> |
|------------------|-----------------|------------------------|---------------------|
| SIMPSH | Simonsvlei | South Africa | Paarl |
| <i>Varieties</i> | <i>ABV</i> | <i>Oak</i> | <i>Capsule Type</i> |
| Shiraz | 14% | French Oak, 3-4 months | 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 mid-February – early March. The grapes are fermented on their skins for 7 – 12 days after which the skins are pressed and the wine is inoculated with malolactic bacteria to initiate a secondary fermentation. On completion of malolactic fermentation, the wine is matured in French oak for 3 – 4 months before being cold-stabilised and filtered.

Tasting & Pairing

Succulent warm red berry aromas with woody spice and a hint of menthol. Bold, ripe red bramble fruits and stewed plum flavours on a medium-bodied, smooth palate. Underlying spice characters support throughout whilst notes of oak and firm tannins appear on the finish.

Pairs well with a variety of red meat dishes. Superb with Moroccan lamb.

Sustainability & Extra Information

n/a