



ZORGVLIIET

Simone' 2021

Tasting notes:

The Simone' 2021 is a wine made to reflect the unique characters of the Banghoek valley. The waxy texture and complexity of Semillon, paired with the vibrancy and freshness of Sauvignon blanc, is a blend made in heaven. On the nose you are greeted with aromas of lemon curd, citrus blossom, and green apple. This is followed by freshly cut herbs, and then some savouriness. The entry on the palate is elegant, building to a saline and mineral midpalate. The texture is focused and slightly drying. Moderate acidity, coupled with waxy creaminess leads to a lengthy and lingering finish.

analysis: alc: 12.59% / ph: 3.23/ TA: 6.6g/L / RS: 1.7g/L / VA: 0.56g/L

Blend information: Semillon 58%; Sauvignon blanc 42%

Viticulture: The vineyards are in the Banghoek Valley, Stellenbosch. Elevation is 300-500m above sea level and is mostly southerly facing. This provides for moderate temperatures resulting in late but slow ripening of fruit. The soils are made up of leached, decomposed granite and sandstone. Gravel in the upper layers provides for good drainage in wet seasons and clay in the subsoil provides moisture retention in dry ones. Vineyards are trained on a 7-wire hedge and cane pruned by hand. Average yield is 8-10tons/ha.

Harvest notes: The 2020-2021 growing season was cooler than 2019-2020. Vines seemed to have recovered from the 2015-2017 drought as foliage growth was strong. Ripening was even with veraison taking between 9-11 days. Cooler weather freshness, higher natural acidity in juices and lower pH levels. Grapes ripened two weeks later than the average.

Winemaking notes: Grapes were harvested by hand pressed directly into 500L French oak barrels after some skin contact. Some grapes were added to the ferment. Fermentation commenced spontaneously. The leese was frequently stirred up during barrel aging. Blending took place after 9 months, after which the composed blend was aged in tank for another 4 months. The wine was bottled after a total of 13 months. Barrel composition: Old 500L and 600L French oak barrels.

Aging potential:

This wine should improve with aging up to a period of 5 years, if it is stored under optimum conditions.

Production: 2164 x 750ml

