



ZORGVLiet

Simone' 2024

Tasting notes:

The Simone' 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: 13.67% / ph: 3.17/ TA: 6.4g/L / RS: 3.4g/L / VA: 0.55g/L

Blend information: Sauvignon blanc 53%; Semillon 47%

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: Exceptionally high rainfall during spring 2023 resulted in plenty of soil moisture for the vines to flourish during the early 2024 season. Although high winds and wet soils resulted in poor berry set on early cultivars in many warmer regions in the Cape, the Banghoek ward was spared from these adverse conditions. Cooler conditions and later ripening varieties at Zorgvliet, allowed our vines to flower under optimal conditions. We observed even ripening of fruit, proved by a short varaison window. Yields were average. All varieties were harvested at least a week earlier. Harvest conditions were very warm and dry. The vintage was short and concluded 3 weeks earlier than normal. Natural acidity in the juices and wines were high with low pH's. Berries were tiny resulting in high skin to juice ratios and highly concentrated reds.

Winemaking notes: Grapes were harvested by hand pressed directly into 500L French oak barrels after some skin contact. Some skins 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 or longer, if it is stored under optimum conditions.

Production: 1632 x 750ml

Food pairing Wild mushroom risotto, richly seafood dishes and creamy pastas.

