



Terroir of Simonsberg

The Simonsberg mountain forms part of the Table Mountain sandstone complex. It consists of layers of sandstone in various stages of geological metamorphosis. The foothills sport fertile red soils after years of weathering of parent materials. Clay intermingles with fine sand content. Along with organic matter, it provides an environment with good water retention capacity for vines to establish a deep root system. Vineyard altitudes on the Simonsberg range from between 150 meters to 600 meters above sea level, providing a range of different micro climates. This variation results in vineyards producing fruit with distinct flavour differences, lending more blending options to the cellar master. The Simonsberg area enjoys wet but moderate winters with an average annual rainfall of about 750 mm. Summers are warm and dry. Combining with vigorous wind, stress conditions may occur during the ripening stage of grapes. Inventive vineyard practises can turn these to advantage in grape berries with thicker skins, yielding higher flavour and tannin levels. Managed with flair, the Simonsberg terroir is excellent for producing exceptional wines.

Terroir van Simonsberg

Die Simonsberg vorm deel van die groter Tafelberg-sandsteenkompleks. Dit bestaan uit lae sandsteen in verskillende fases van geologiese metamorfose. Die voetheuwels bevat vrugbare, rooi gronde na jare se verwerking van die moedermateriale. Klei is vermeng met fyn sand-inhoud. Tesame met organiese materiaal verskaf dit 'n omgewing met 'n goeie waterhouvermoë vir die wingerd om 'n diep wortelstelsel te ontwikkel. Wingerde op die Simonsberg lê op 'n hoogte bo seevlak van tussen 150 meter tot 600 meter, wat 'n reeks mikroklimaat tot gevolg het. Hierdie variasie bring mee dat die wingerde druiwe produseer met beduidende geurverskille, wat die moontlikhede van versnyding vir die keldermeester verbreed. Die Simonsberg area geniet nat, dog matige winters met 'n gemiddelde jaarlikse reënval van ongeveer 750mm. Somers is warm en droog. Tesame met rowwe winde, skep dit soms streskondisies tydens die rypwordingsfase van druiwe. Innoverende wingerdpraktyke kan dit optimaal benut om druiwekorrels te produseer met effens dikker velle wat hoër geur- en tannienvlakke tot gevolg het. Vindingryk bestuur, is Simonsberg se terroir uitstekend vir die produksie van besonderse wyne.

西蒙山地

西蒙山是成山沙石合体的一部分，包括沙石的次在各段的地形。丘陵着肥沃的土，使其年吹日后仍保持的原有土。泥土和沙的混合。同有机物，建立根深蒂固的系提供了良好境，即葡萄生而具有的存水容量。葡萄在西蒙山脉海拔150米至600米的高度，提供了不同的微候。差使葡萄可以生不同味道的水果，酒窖以更多的混合。西蒙山地享受但适度的冬天，年降雨量750毫米。夏季暖而干燥。强的和有力的境，在葡萄成熟季同，造性的葡萄能弊利，厚皮的葡萄莓子，在味道上和丹宁酸水平上稍作步。管理得，西蒙山地是一生品美酒的好地方。

