

Fort Simon Wine Estate

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Owner(s): R & P Uys

Winemaker(s): Dirk Tredoux

WO; Stellenbosch / Western Cape



Children will love this as they play Knights of the Crusade around the Castle and adults will enjoy its sensible and well-priced wines, friendly atmosphere and myriad selfie opportunities.

Vintage Score best drinking

Fortress Hill Sauvignon Blanc R

2011: watery hue, grass and nettle nose but more tropical on the palate, softened acidity and medium weight	2011	82	2011-2016
2020: lemon-lime tinged and aromatics, with good weight on restrained summer fruit, melon and citrus layer, finishing minerally and dry.	2020	86	2020-2026

Michéle D'Or Sauvignon Blanc R

2020: pronounced cut grass and wet nettles nose then green citrus and muted grapefruit flavours, clean, competent if straightforward.	2020	85	2020-2026
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Fort Simon Sauvignon Blanc RR

	2008	88	2008-2012
2011: pale hue but fat nose of herbs and citrus, palate of pineapple and kiwi and quite	2011	84	2011-2015

weighty.

2018: pale depth, dry and mineral with pleasant flinty aromas, rather dull, however.	2018	85	2018-2026
2020: stylish and classy, this has tinned peas and green citrus crunch opening to lush lemon, grapefruit and exotic fruit tinged layers, delicious.	2020	91	2020-2028

Fortress Hill Chenin Blanc R

2009: light gold, savoury quince and kiwi nose with oak influence, expressive, touch of sweetness, lovely.	2009	85	2010-2017
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Fort Simon Chenin Blanc R

2009: mid gold, guava and tropical notes, less quince like style, fresh and crisp.	2009	84	2010-2017
2014: beautifully balanced, with clean, focussed pineapple, mango and apple, overt and rich.	2014	88	2015-2024
2016: hugely perfumed, aromas of honeysuckle, peach, honey and more, rich and generous, quite sensational.	2016	91	2018-2026
2017: light yellow hue, bold orange and quince fruit, good weight and ripe texture.	2017	87	2017-2026

Fortress Hill Chardonnay R

	2008	85	2008-2012
2009: oaky vanilla nose, peach tropical notes, simple, clean and nicely balanced.	2009	84	2009-2017

Fort Simon Chardonnay RR

2009: rich gold hue, intense butterscotch	2009	86	2010-2017
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vanilla nose, soft and layered in the mouth, touch blousy but long.			
2018: palest straw then enticing nose of stone fruit, with vanilla and cream hint. Overt in the mouth with a mix of citrus, peach and lush summer fruits, quite full and plush. Will improve as it settles.	2018	92	2019-2028
2019: another winning vintage, delightful and precise orange rind, mandarin and gentle citrus fruit, seamless and refined, just delicious.	2019	92	2020-2029

Fort Simon Viognier RR

2009: pale yellow, shy nose then crisp fruit which expands and intensifies in the mouth to finish peachy, smooth and rich.	2009	86	2009-2017
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Fortress Hill Natural Sweet Rosé R

2008: light garnet, confectioned nose as strawberry lozenge but deftly handled and less sweet in the mouth.	2008	85	2008-2015
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Fort Simon Rosé R

2011: pale garnet, light raspberry nose, zippy acidity and just off dry. Simple and enjoyable.	2011	83	2011-2015
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Michèle D'Or Merlot R

2019: full and spicy, quite mouthfilling and soft with dark fruits, bitter cherry and a lean, sinewy tautness.	2019	84	2019-2027
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Fortress Hill Merlot R

2009: mid depth and weight, black cherries and charry grippy tannins. Nice fruit flavours.	2009	86	2010-2019
2017: mid depth and weight with bright cherry fruit, wood and spice note on an easy and forward wine.	2017	85	2017-2025
2019: quite brusque and untamed, lots of rustic forest berry fruit in a forward and ungamely fashion.	2019	83	2019-2026

Fort Simon Merlot RR

2013: glossy garnet depth, winter red berry nose, soft and seductive mouthfeel, warming and round and juicy, remaining quite elegant and charming.	2013	88	2014-2025
2016: mid ruby with dusty tannins and ripe mulberry and Morello cherry fruit, feeling soft.	2016	86	2016-2026
2017: a big step up as this is rich, muscular yet round and succulent, lots of wood structure, deep mixed berry intensity and real aging potential.	2017	91	2019-2029

Fortress Hill Merlot/Cabernet Sauvignon R

2017: competent dark fruited medley, hints of blackcurrant and cedar, juicy, easy and straightforward.	2017	85	2017-2024
2019: sweet dark fruits with soft wood cedar vanilla notes, easy-going and satisfying, smooth and plump.	2019	86	2019-2026

Michèle D'Or Merlot /Cabernet Sauvignon R

2016: nicely balanced fun wine, easy-going, slightly jammy fruit finishing firmer than expected.	2016	85	2016-2025
2019: full bodied and lush, with lashings of forest winter berries, underbrush and furry wood tannins, staying supple and smooth throughout.	2019	88	2020-2028

Bordeaux Blend RR

2016: mid depth and hue, savoury wood tannins with herbs and dark fruit, very dry.	2016	86	2017-2026
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Barrel Select RR

2015: firm and dry initially, then revealing layered lush fruit ripeness and full body.	2015	89	2017-2028
2016: dusty dry tannins over lush mulberry, cedar and fynbos hint, silky and deep, generous and classy.	2016	91	2017-2029

Michéle D'Or Cape Blend RR

2014: classic varietal punch and blue fruit smoky pungency, easy if straightforward.	2014	85	2014-2025
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Fort Simon Pinotage RR

2009: supple red berries and ripe tannins caress the mouth. Pliable, undemanding yet with quality.	2008	87	2009-2019
2016: soft and generous blue fruits, supple and clean and nicely balanced.	2016	88	2017-2027
2018: full and round, with a note of bitter blueberry and a hint of tar and ripe fruit. Accessible and hearty, if humble.	2018	87	2019-2028

Fort Simon Cabernet Sauvignon RR

2008: very deep garnet, jammy fresh nose, then more hedgerow bramble and ripe blackcurrant. Light and silky.	2008	87	2010-2019
2013: deep ruby at age five still, intense cassis and red berry notes, focussed and elegant, very nice.	2013	90	2015-2028

2015: fresh and vibrant with bright blackcurrant richness, full bodied, forward and compelling, with lattice tannins and dark fruit finish. Still evolving.	2015	91	2017-2029
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2016: a rather spiky and taut version, with dry, wood veined dark currant depth, effective and full if modest.	2016	87	2018-2027
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Michéle D'Or Shiraz R

2017: coal black shine and bold juicy black fruits, nicely rustic and yet soft and enticing, quite easy-going.	2017	85	2018-2026
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Fortress Hill Shiraz RR

2008: light juicy nose, hints of pepper and blackberry wallop in a fresh, light and satisfying style.	2008	85	2009-2017
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2015: brown tinged ruby, with less peppery styled, tight and grippy fruit needing to unwind yet.	2015	86	2017-2027
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2017: lots of dark bramble, liquorice and mulberry fruit in a forward and simple style, gluggible and does what it says.	2017	85	2017-2024
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2019: smoky, charred nose then full bodied and soft spicy black fruits, generous and filling if not too complex.	2019	86	2020-2027
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Fort Simon Shiraz RR

2016: rich with sweet wood notes, plum, raspberry and leather, this is a stylish, generous and finely balanced wine, quite delicious.	2016	91	2018-2028
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Viognier Noble Late Harvest 375ml RR

2007: rich gold, overt apricot perfumed nose,	2007	93	2009-2019
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not obviously Viognier, unctuous, tangy,
mouthcoating and long. Superb.

2017: rich gold hue, dried apricot and walnut melange,
peaches, freshness and viscosity, delicious.

2017 91 2017-2028

