

Simonsvlei Lifestyle Blanc de Blanc NV

A fresh and fruity dry white wine with peach, pear and apricot aromas.

Enjoy with salads, roasted/grilled fish, or a baguette with your favourite filling.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Simonsvlei Winery

winemaker : Ryan Puttick

wine of origin : Western Cape

analysis : alc : 12 % vol rs : 4.5 g/l pH : 3.24 ta : 5.85 g/l so2 : 117 mg/l

type : White **style :** Dry **body :** Light **taste :** Fruity

pack : Bottle **closure :** Cork

in the vineyard : East facing vineyards with 50/50 5-Wire Perold trellising system and bush vine plantings. Planting density at 1,2 x 2,7 metres. Basic canopy-, yield-, and crop management, additional watering after veraison.

about the harvest: Harvesting from mid-February to mid-March.

YIELD:8 - 10 t/ha

BALLING AT HARVEST: 21.5 - 23B

in the cellar : Grapes are crushed and destalked. Fermentation in stainless steel tanks @ 12 - 14°C for 5 to 10 days. On completion to bottling of fermentation the wines are racked, stabilized and filtered prior.

