

Simonsvlei Humbro Hanepoot NV

Full-sweet dessert with a typical Hanepoot or Muscat and litchi flavours. Great as an appetizer or a way to finish a meal.

Enjoy with blue cheese and preserves, baked puddings or just chilled on its own.

variety : Muscat dAlexandrie | 100% Hanepoot

winery : Simonsvlei Winery

winemaker : Ryan Puttick

wine of origin : Western Cape

analysis : **alc** : 16.82 % vol **rs** : 2.3 g/l **pH** : 3.95 **ta** : 4.51 g/l **so2** : 114 mg/l

type : Fortified **style** : Sweet **body** : Full **taste** : Fruity

pack : Bottle **closure** : Cork

in the vineyard : Vineyard situated in the Paarl region with soil types of granite to clay. Trellis systems and irrigation varies. Basic canopy-, yield- and crop management.

about the harvest: Harvested during March.

YIELD: 8 – 15 t/ha

BALLING AT HARVEST: 24 – 26°B

in the cellar : Destalked and crushed. No fermentation. Fortified with 96% spiritus. Protein stabilized, cold stabilized and Kieselghur filtrated. No maturation or wood treatment.

