

## Fort Simon Sauvignon Blanc 2008

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Fresh fruit upfront, loaded with guava rolls, figs in syrup, kiwi fruit, a touch of asparagus on a bed of herbaceous nuances. A well integrated fresh palate, with mouthwatering gooseberry and tropical fruit flavours.

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**variety** : Sauvignon Blanc | 100% Sauvignon Blanc

**winery** : Fort Simon Wine Estate

**winemaker** : Marinus Bredell

**wine of origin** : Stellenbosch

**analysis** : **alc** : 12.6% % vol **rs** : 4.5g/l g/l **pH** : 3.38 **ta** : 7.0 g/l g/l **va** : .043 g/l g/l  
**so2** : 115mg/l mg/l **fso2** : 46mg/l mg/l

**type** : White **style** : Dry **body** : Medium **taste** : Herbaceous **wooded**

**pack** : Bottle **closure** : Cork

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Silver - Veritas

4 Stars - Wine Magazine

1st - Wine of the Month Club

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**in the vineyard** : The grapes came from trellised vines, planted in 1983, in weathered granite soils. The North and South facing vineyards are located 310 meters above sea level.

**in the cellar** : The grapes were hand picked from selected blocks of vineyards from 12 February until 9 March at an average balling of 21.6. Utmost care was taken in the cellar to secure that all the favorable volatile flavors of the Sauvignon Blanc grapes was retained, but stay in contact with the must. The grapes were immediately chilled on reception at the cellar; carefully destalked, crushed and the must left in contact with the skins, for approximately 6 hours. After settlement, the clean must was inoculated with selected yeast, and the fermentation process was carefully monitored and adjusted. At the end of June 2008 the young wine was stabilized, filtered and bottled.