

Fort Simon Chenin Blanc 2007

Fresh citrus, lime approach with a touch of orange-peel and cinnamon, superbly blended with soft vanilla and apricot on the palate, for a long zesty aftertaste.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Fort Simon Wine Estate

winemaker : Marinus Bredell

wine of origin : Stellenbosch

analysis : alc : 14.1% % vol rs : 4.1 g/l g/l pH : 3.15 ta : 6.3g/l g/l va : 6.3 g/l g/l
so2 : 82mg/l mg/l fso2 : 38 mg/l mg/l

type : White **style :** Dry **body :** Full **taste :** Fruity **wooded**

pack : Bottle **closure :** Cork

Seal of Approval - Swiss International Airline Awards

Best Chenin Blanc in Stellenbosch District - Terroir Awards

Double Gold - Michelangelo Awards

3 1/2 Stars - John Platter

in the vineyard : The grapes came from 19 to 21-year-old low trellised and bush vine vineyards planted in decomposed granite soil facing North to Northeast at between 195 and 300 meters above sea level.