

Mount Marble Blanc de Blanc

Veritas 2001 - Gold

A well balanced, fruity, crisp dry wine. Pear, apricot aromas, gutty mouth filling persistent.

variety : Chenin Blanc | Chenin Blanc

winery : Simonsvlei Winery

winemaker : Philip Louw

wine of origin : Coastal

analysis : alc : 12.5 % vol rs : 2.17 g/l pH : 3.58 ta : 5.66 g/l va : 0.43 g/l so2 : 105 mg/l

Veritas 2002 - Silver

Veritas 2001 - Gold

in the vineyard : Age of Vines: 10-12 years

Rootstock: R99/R110

Soil Type: Varies

Trellis system: Varies

Irrigation: Yes, Varies

about the harvest: The grapes were harvested by hand in February and March.

Yield: 10-15 Tons per hectare

in the cellar : Crushing: Crush & destalk

Type of tanks: Stainless Steel tanks

Fermentation: 14 days at 15Â°C, blend after fermentation

Barrel Ageing: None

Malolactic: None

Fining: Bentonite

Filtration: Kieselghur, sheet & membrane

Stabilisation: -5Â°C for 3 days

