

Mount Marble Stein

Fruity delicate off-dry white wine. Pear/melon toned. Easy drinking.

variety : Chenin Blanc | Chenin Blanc

winery : Simonsvlei Winery

winemaker : Philip Louw

wine of origin : Coastal

analysis : alc : 12.5 % vol rs : 14.08 g/l pH : 3.44 ta : 6.01 g/l va : 0.36 g/l so2 : 118 mg/l

in the vineyard : Age of vines: 10-25 years

Rootstock: R99/R110

Soil type: Sandy loam to Granite

Trellis system: Perold + 5 wire

Irrigation: Yes

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: 10 Days at 15°C

Barrel ageing: None

Malolactic: None

Fining: Bentonite & Gelatine

Filtration: Kieselghur, sheet & Membrane

Stabilisation: -5°C for 3 days

