

Mount Marble Late Vintage

Typical Late Vintage with Late Vintage character & bouquet. Quaffably grapy and pear/apricot overtones.

variety : Chenin Blanc | Chenin Blanc

winery : Simonsvlei Winery

winemaker : Philip Louw

wine of origin : Coastal

analysis : alc : 11.34 % vol rs : 25 g/l pH : 3.43 ta : 6.1 g/l va : 0.43 g/l so2 : 203 mg/l

in the vineyard : Age of vines: 20-30 years

Rootstock: R99/101 14

Soil type: Granite to clay

Trellis system: Bush & Perold

Irrigation: None

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

Yield: 10-15 Tons per hectare

in the cellar : Crushing: Crush & destalk

Type of tanks: Stainless Steel tanks

Fermentation: 10 Days at 15Â°C

Barrel ageing: None

Malolactic: None

Fining: Bentonite

Filtration: Kieselghur, sheet & membrane

Stabilisation: -5Â°C for 3 days

