

Mount Marble Late Vintage

 $\label{thm:condition} \textbf{Typical Late Vintage with Late Vintage character \& bouquet. Quaffably grapy and pear/apricot overtones.}$

variety: Chenin Blanc | Chenin Blanc

winery: Simonsvlei Winerywinemaker: Philip Louwwine 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 15°C

Barrel ageing: None Malolactic: None Fining: Bentonite

Filtration: Kieselghur, sheet & membrane

Stabilisation: -5°C for 3 days



Late Vin

