

## Simonsvlei Chardonnay 2000

This wine has a rich biscuity, nutty bouquet layered with a dried peach fragrance. Rich full flavours with a soft finish.

variety : Chardonnay | Chardonnay

winery : Simonsvlei Winery

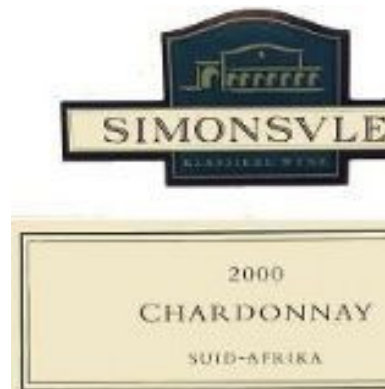
winemaker : Eugène van Zyl

wine of origin : Coastal

analysis : alc : 12.9 % vol rs : 12.3 g/l pH : 3.52 ta : 5.2 g/l va : 0.41 g/l

so2 : 146 mg/l

pack : Bottle



ageing : Ready to consume now.

in the vineyard : Age of the vines: 6-12 years

Rootstock: Richter 99

Soil: Richter 99

Trellis system: Perold & bush vine

Irrigation: None

about the harvest: The grapes were harvested by hand mid February

Yield: 8 Tons per hectare

in the cellar : Crushing: Destalked & crushed

Tanks: Stainless steel

Fermentation: Stainless steel and barrel

Barrel ageing: Start fermentation in stainless steel tanks. At 10Â°B into new wood - 225 litre

French oak barrels

Malolactic: 30%

Fining: Light bentonite

Filtration: Kieselghur & sheet

Stabilisation: 0Â°C