

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

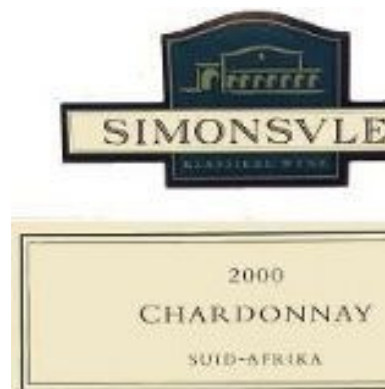
winery : Simonsvlei Winery

winemaker : Eug ne 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 10 B into new wood - 225 litre French oak barrels

Malolactic: 30%

Fining: Light bentonite

Filtration: Kieselghur & sheet

Stabilisation: 0 C