

Humbro Hanepoot

Full sweet Jerepiko with a typical Hanepoot aroma. Muscat and litchi flavours.

variety : Muscat d'Alexandrie | Hanepoot

winery : Simonsvlei Winery

winemaker : Francois van Zyl

wine of origin : Coastal

analysis : alc : 17.1 % vol rs : 212.0 g/l pH : 3.65 ta : 4.9 g/l va : 0.30 g/l
so2 : 120 mg/l

type : Fortified

Best Value 2003 (One of 15 cellars with more than 3 best value ratings)

in the vineyard : Age of vines: 15-20 years

Rootstock: R99/R110

Soil type: Granite to clay

Trellis system: Varies

Irrigation: Varies

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

Yield: 8-15 Tons per hectare

in the cellar : Crushing: Destalked & crushed

Type of tanks: Stainless Steel tanks, 15 hours skin contact

Fermentation: No fermentation, fortify with 96% spirits

Barrel ageing: None

Malolactic: None

Fining: Bentonite

Filtration: Kieselghur & sheet

Stabilisation: -5°C for 3 days

