

Humbro Hanepoot

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

variety: Muscat dAlexandrie | 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.

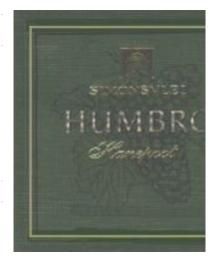
Yield: 8-15 Tons per hectare

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



printed from wine.co.za on 4/20/2019