

Simonsylei White Port 1998

An unique product made from well known Chenin Blanc grapes - one of the most widely planted varietals found in South Africa. A blend of good fruit and wood flavours which should develop and soften with time.

variety: Chenin Blanc | Chenin Blanc

winery: Simonsvlei Winery winemaker: Philip Louw wine of origin: Coastal

analysis: alc:16.8 % vol rs:57.0 g/l pH:3.5 ta:4.61 g/l va:0.47 g/l so2:

104 mg/l pack: Bottle

in the vineyard: Age of vines: 12-18 years

Rootstock: Varies Soil: Granite scale Trellis system: Bush vine Irrigation: None

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

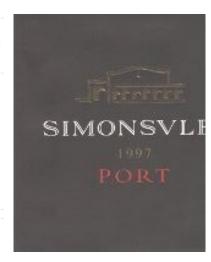
Yield: 6-8 Tons per hectare

in the cellar: Crushing: Crush & destalk Type of tanks: Stainless Steel tanks

Fermentation: On skin for 3 days, fortify with 83% Vol brandy spirits

Barrel ageing: 1 year in 225 liter French oak on lees

Malolactic: None Fining: None Filtration: Kieselghur Stabilisation: None



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