

## Simonsvlei White Port 1998

An unique product made from well known Chenin Blanc grapes - one of the most widely planted varieties 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

