

Fort Simon Platinum Collection Viognier 2008

A classic aromatic white wine, packed with typical aromas of apricot, peach, pineapple and pear. A perfectly balanced wine with soft wood aromas that compliment the flavours of this varietal.

The wine will compliment white meat dishes, pastas and cheese platters.

variety : Viognier | 100% Viognier

winery : Fort Simon Wine Estate

winemaker : Marinus Bredell

wine of origin : Stellenbosch

analysis : alc : 13.5 % vol rs : 4.2 g/l pH : 3.27 ta : 6.9 g/l va : .51 g/l

type : White **style :** Dry **body :** Medium **taste :** Fruity **wooded**

pack : Bottle **closure :** Cork

in the vineyard : The Viognier vineyards were planted in 2002 and face East, is trellised and planted in Clovelly soil.

about the harvest: Grapes were hand picked on the 5th of March 2009 from a single vineyard block. The grapes were harvested at a sugar level of 23.5° Balling.

in the cellar : After careful destalking the must was left for 8 hours in contact with the skins and then pressed. The free run juice was inoculated and fermented in a stainless steel tank. The pressed juice was taken to 2nd fill French oak barrels, inoculated and matured for 6 months. After 6 months the tank and barrels were blended, stabilized and bottled.

