

Simonsig Vin Fume 1997

The colour shows a subtle golden yellow hue, indicative of the process of wood maturation the wine has undergone. The nose has an underlying tropical fruit flavour overlain by a distinct nutty wood maturation character. The taste is a lively dry fresh sensation with a complexity of fruit and wood showing through the balanced long finish. The wine benefits from additional careful cellaring. A delicious wine to enjoy with seafood and rich poultry dishes. Serve chilled.

variety : Sauvignon Blanc | Sauvignon Blanc

winery : Simonsig Family Vineyards

winemaker : Johan Malan

wine of origin : Stellenbosch

analysis : alc : 12.0 % vol rs : 3.4 g/l pH : 3.48 ta : 6.4 g/l

ageing : 7 years

in the cellar : ROOT STOCK:
Richter 99.

SOIL TYPE:
Shale (clayish), Clovelly, Pinedene.

AGE OF VINEYARDS:

1981, 1983, 1985.

METHOD OF TRELLISING:
Hedge row.

METHOD OF PRUNING:
Double cordon with two bud spurs.

SUGAR LEVEL AT HARVEST:
23° Balling.



Simonsig Family Vineyards

Stellenbosch

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www.simonsig.co.za