

Fort Simon Chenin Blanc 2009

Tropical fruit punch, with hints of pineapple, quince, pear, guava and tea bush. A perfectly balanced wine with wood nuances, for a long lingering aftertaste.

Fresh citrus, lime approach with a touch of orange-peel and cinnamon, superbly blended with soft vanilla and apricot on the palate, for a long zesty aftertaste.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Fort Simon Wine Estate

winemaker : Marinus Bredell

wine of origin : Stellenbosch

analysis : alc : 13.98 % vol rs : 4.6 g/l pH : 3.12 ta : 7.4 g/l va : 0.55 g/l so2 : 119 mg/l fso2 : 33 mg/l

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

pack : Bottle **closure :** Cork

in the vineyard : The grapes came from 19 to 21-year-old low trellised and bush vine vineyards planted in decomposed granite soil facing North to Northeast at between 195 and 300 meters above sea level.

about the harvest: The Grapes were selected from different blocks of vineyards and were handpicked in early March at an average of 23.5° B.

