

Fortress Hill Chardonnay 2008

A delightful pale straw, easy drinking, lightly oaked Chardonnay, brimming with tropical fruit, upfront citrus, and peach with light vanilla flavours. Soft well structured entrance, with fine fruit, butterscotch and citrus flavours. Subtle acidity, generous structure with a harmonious balance, and persistent finish.

A good accompaniment to salad, fish, meat and poultry dishes.

variety : Chardonnay | 100% Chardonnay

winery : Fort Simon Wine Estate

winemaker : Marinus Bredell

wine of origin : Stellenbosch

analysis : alc : 13.16 % vol rs : 4.0 g/l pH : 3.26 ta : 6.5 g/l va : 0.38 g/l

type : White **style :** Dry

pack : Bottle **closure :** Cork

in the vineyard : The Chardonnay vineyards were planted in 1990 and face South West and North East, trellised and planted in decomposed granite soil. This means it can take the fullest advantage of prevailing sea breezes during the growing and ripening season, to ensure intensity of grape flavour.

about the harvest: The grapes were hand picked in February 2007 at 22.9° Balling.

in the cellar : In the cellar the juice received 4 hours skin contact. After settling, juice was transferred to 300 litre new French oak barrels inoculated with chosen yeast strains, and fermented to total dryness. Malolactic fermentation was completed and the wine was matured in the barrels for a further 9 months.

