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Fort Simon Chardonnay 2009

Hints of citrus upfront, grapefruit, lime and apricot, with butterscotch and vanilla nuances in harmony with soft wood overtones for a long lingering aftertaste.

variety : Chardonnay | 100% Chardonnay
winery : Fort Simon Wine Estate
winemaker : Marinus Bredell
wine of origin : Coastal
analysis : **alc :** 13.19 % vol **rs :** 4.9 g/l **pH :** 3.24 **ta :** 7.5 g/l **va :** 0.72 g/l
type : White **style :** Dry **wooded**
pack : Bottle **closure :** Cork

in the vineyard : The Chardonnay vineyards were planted in 1990 and face southwest and northeast, trellised and planted in decomposed granite. Which 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 handpicked from selected blocks of vineyards on the 5th and 6th of March at a average balling of 23°.

in the cellar : After approximately 5 hours skin contact the pressed juice was transferred to 300l French oak barrels. The barrels were inoculated with selected cultured yeast strains, and the juice fermented to total dryness. The wine spent a further eleven months on the fermentation lees and was battonaged every fortnight.