

## Fort Simon Sauvignon Blanc 2010

A wine that is bright in colour with a green tint. Tropical fruit on the nose with gooseberry, litchi and pineapple flavours. This is an elegant wine that is well balanced, with a lingering fruity aftertaste, a wine that will compliment white meat and fish dishes.

**variety :** Sauvignon Blanc | 100% Sauvignon Blanc

**winery :** Fort Simon Wine Estate

**winemaker :** Marinus Bredell

**wine of origin :** Stellenbosch

**analysis :** alc : 12.28 % vol    rs : 5.4 g/l    pH : 3.31    ta : 7 g/l

**type :** White    **style :** Dry    **body :** Medium    **taste :** Herbaceous

**pack :** Bottle    **closure :** Cork

**in the vineyard :** The grapes came from trellised vines, planted in 1983, in weathered granite soils. These North and South facing vineyards are located 310 meters above sea level.

**about the harvest:** The grapes were hand picked from selected blocks of vineyards from 12 February until 9 March at an average balling of 21.6°.

**in the cellar :** Utmost care was taken in the cellar to secure that all the favourable volatile flavours of the Sauvignon Blanc grapes were retained, but stayed in contact with the must. The grapes were immediately chilled on reception at the cellar; carefully destalked, crushed and the must left in contact with the skins for approximately 6 hours. After settlement, the clean must was inoculated with selected yeast, and the fermentation process was carefully monitored and adjusted. At the end of October 2009 the young wine was stabilized, filtered and bottled.

