

Fort Simon Platinum Viognier Noble Late Harvest 2007 (375ml)

An unique, interesting, elegant dessert wine, packed with fruity fragrances of peach, pear, apricot and pineapple flavours on the nose, as well as the palate. Soft wood and honey undertones leads to the perfect balance and harmony.

An excellent accompaniment to most desserts.

variety : Viognier | 100% Viognier

winery : Fort Simon Wine Estate

winemaker : Marinus Bredell

wine of origin : Stellenbosch

analysis : alc : 14.47 % vol rs : 142.29 g/l pH : 3.98 ta : 5.09 g/l va : .51 g/l

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

pack : Bottle **closure :** Cork

in the vineyard : The vineyards were planted in 2002 on a North East slope of decomposed granite soil, with this being the second harvest. A 5 wire extended Perold trellising system was used.

about the harvest: The grapes were left in the vineyard to full ripeness and the natural botrytis cinerea was carefully monitored until ready to pick. After picking, bunches were selected and carefully destemmed.

in the cellar : The fermentation process was monitored with utmost care. After fermentation the young wine was transferred to 300 l French oak barrels, where it was matured for 12 months.

