

Fortress Hill Chenin Blanc 2009

Fruity flavours of quince, apple and pear, with a hint of tea bush, perfectly balanced with soft woody aromas of coconut and vanilla, for a well rounded finish.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Fort Simon Wine Estate

winemaker : Marinus Bredell

wine of origin : Stellenbosch

analysis : **alc** : 13.4 % vol **rs** : 4.4 g/l **pH** : 3.2 **ta** : 7.1 g/l **va** : 0.66 g/l

type : White **style** : Dry

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 and facing North to North East at between 195 to 300 meters above sea-level.

in the cellar : Selected grapes were crushed, and 3 hours skin contact allowed, after which the must was settled and filtered. 50% was fermented in stainless steel tanks and 50% was fermented in French oak barrels. After 6 months the wine was filtered and stabilized prior to bottling.

