

Simonsvlei Hercules Paragon Sauvignon Blanc 2011

Has a lively freshness with aromatic gooseberry flavours, threaded with tropical fruits and a juicy dry finish.

Enjoy with your favourite fish dish.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Simonsvlei Winery

winemaker : Christine Jones

wine of origin : Western Cape

analysis : alc : 13.48 % vol rs : 2.03 g/l pH : 3.37 ta : 5.99 g/l so2 : 48 mg/l

type : White **style :** Dry **body :** Light **taste :** Fruity

pack : Bottle **closure :** Cork

in the vineyard : Vineyards are on the cooler east and south eastern slopes. Vineyards are trellised, 5-wire Perold system. Basic canopy and crop management with supplemented irrigation.

about the harvest: Harvest time is in February.

Yield: 8 - 10t/ha

Balling at harvest: 23°B

in the cellar : Grapes are destemmed and crushed after which it is coldsoaked for 12-18 hours prior to fermentation. Juice is fermented in stainless steel tanks. Prior to bottling the wines are filtered and stabilized.

