

Simonsvlei Premier Selection Chenin Blanc 2011

Explosive tropical fruit, with distinctive pineapple, guava and kiwi, make this achiever an exceptional varietal for any occasion.

Enjoy with white meat, Mediterranean roasted vegetables, pasta, salad or seafood.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Simonsvlei Winery

winemaker : Ryan Puttick

wine of origin : Western Cape

analysis : alc : 12.45 % vol rs : 3.86 g/l pH : 3.57 ta : 4.94 g/l so2 : 120 mg/l

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

pack : Bottle **closure :** Cork

in the vineyard : East-facing vineyards with 50/50% 5-wire Perold system trellising and bush vine plantings. Planting density at 1,2 x 2,7 metres. Basic canopy-, yield-, and crop management, additional watering after veraison.

about the harvest: Harvesting from mid-February to mid-March.

YIELD: 8 – 10 t/ha

BALLING AT HARVEST: 22,5 – 24°B

in the cellar : Fermentation in stainless steel tanks @ 12 – 14°C for 5 to 10 days.

Destalked, fermented, filtered, cold stabilized and Kieselghur filtrated. No maturation or wood treatment.

