

Simonsvlei Premier Chenin Blanc 2001

Crisp, fresh wine with lots of tropical fruit on nose and palate, with a fresh zesty aftertaste.

variety : Chenin Blanc | Chenin Blanc

winery : Simonsvlei Winery

winemaker : Eugène van Zyl

wine of origin : Coastal

analysis : alc : 12.07 % vol rs : 2.17 g/l pH : 3.51 ta : 6.0 g/l so2 : 116 mg/l

pack : Bottle

Veritas 2001 - Bronze

in the vineyard : Age of the vines: 12 years

Rootstock: 101/14

Soil: Sandy loam

Trellis system: Bush vine

Irrigation: none

about the harvest: The grapes were harvested by hand from early February onwards.

Yield: 10-15 Tons/ha

in the cellar : Crushing: Crush 7 destalk - 8 hours skin contact

Tanks: Stainless steel

Fermentation: 10 days at 15°C

Fining: Bentonite

Filtration: Kieselghur

Stabilisation: -5°C for 4 days

