

## Simonsvlei Sauvignon Blanc 2001

### Sold Out

This wine is fresh, racy, invigoratingly dry with no wood maturation. Gooseberry and asparagus flavours.

**variety :** Sauvignon Blanc | Sauvignon Blanc

**winery :** Simonsvlei Winery

**winemaker :** Eug ne van Zyl

**wine of origin :** Coastal

**analysis :** alc : 12.7 % vol rs : 2.2 g/l pH : 3.4 ta : 6.5 g/l va : 0.42 g/l so2 : 105 mg/l

**pack :** Bottle



**in the vineyard :** Age of the vines: 8-20 years

Rootstock: R99

Soil type: Granite

Trellis system: 5 wire fence

Irrigation : none

**about the harvest:** The grapes were harvested by hand in February.

Yield: 12 Tons per hectare.

**in the cellar :** Crushing: Crush & destalk, skin contact for 8 hours

Type of tanks: Stainless Steel tanks

Fermentation: 14 days at 15 C

Malolactic: None

Fining: Bentonite

Filtration: Kieselghur, sheet and membrane

Stabilisation: -5 C for 3 days