

Simonsvlei Premier Bukettraube 2001

Delicate, semi-sweet wine with nice muscat flavours on nose and palate.

variety : Bukettraube | Bukettraube

winery : Simonsvlei Winery

winemaker : Eug ne van Zyl

wine of origin : Coastal

analysis : alc : 11.5 % vol rs : 23.5 g/l pH : 3.46 ta : 6.2 g/l va : 0.25 g/l so2 : 109 mg/l

pack : Bottle

in the vineyard : Age of Vines: 15 Years

Rootstock: Richter 99

Soil: Sandy Loam

Trellis System: Perold

Irrigation: Supplementary

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

Yield: 10-15 Tons per hectare

in the cellar : Crushing: Crush & destalk

Tanks: Stainless steel

Fermentation: 10 days at 15 C

Malolactic: None

Fining: Bentonite

Filtration: Kieselghur & sheet

Stabilisation: -5 C for 4 days

