

## Fort Simon Chardonnay 1999

Winemaker Marinus Bredell describes the wine as fruity with citrus and baked bread flavours with a tropical aftertaste, rounded off with soft wood aromas. It is made according to the New World style.

**variety :** Chardonnay | Chardonnay

**winery :** Fort Simon Wine Estate

**winemaker :** Marinus Bredell

**wine of origin :** Stellenbosch

**analysis :** alc : 13.6 % vol    rs : 3.5 g/l    ta : 6.3 g/l

**type :** White

**ageing :** It will mature well in the bottle over the next 4 years.

**in the vineyard :** The Chardonnay grapes came from trellised vineyards planted in decomposed granite. The vineyards face southwest and northeast.

**about the harvest:** The grapes were picked by hand.

**in the cellar :** In the cellar the juice was barrel fermented in 300 litre French oak casks. It was matured in the casks for 3 months.

