

Fort Simon Restelle 1999

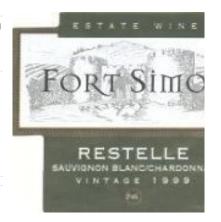
A blend of 65% Sauvignon Blanc and 35% Chardonnay which combines to present a fresh, clean wooded nose. This fine balance extends to the taste where a blend of citrus and more subtle tropical fruit flavours prevail.

variety: Sauvignon Blanc | 65% Sauvignon Blanc, 35% Chardonnay

winery: Fort Simon Wine Estatewinemaker: Marinus Bredellwine of origin: Stellenbosch

analysis: **alc**:15.25 % vol **rs**:1.7 g/l **pH**:3.41 **ta**:6.6 g/l

ageing: Drink now or keep for up to 3 years.



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