

Fort Simon Chenin Blanc 1999

Winemaker Marinus Bredell describes the wine as fruity with aromas of dried pear, peach and apricots rounded off by soft wood flavours.

variety : Chenin Blanc | Chenin Blanc

winery : Fort Simon Wine Estate

winemaker : Marinus Bredell

wine of origin : Stellenbosch

analysis : alc : 14.26 % vol rs : 2.2 g/l pH : 3.4 ta : 5.8 g/l

type : White **wooded**



in the vineyard : The Chenin blanc grapes came from vineyards planted at 195 to 250 metres above sea level in decomposed granite. The vines are grown as bush vines and were planted from 1981 to 1986. The vineyards face northwest.

about the harvest: The grapes were picked by hand at 24° Balling on March 1, 1999.

in the cellar : In the cellar the juice was left on the skins for 2 days. 35% of the juice fermented in stainless steel tanks at 15°C, and 65% fermented in new casks of American oak at 20°C. The latter was wood matured for 4 months.