

## Fort Simon Sauvignon Blanc 1999

According to the Maribus Bredell it is a typical Sauvignon Blanc with strong green pepper aromas and strong fruit flavours in the background.

**variety :** Sauvignon Blanc | Sauvignon Blanc

**winery :** Fort Simon Wine Estate

**winemaker :** Maribus Bredell

**wine of origin :** Stellenbosch

**analysis :** alc : 13.58 % vol    rs : 2.8 g/l    ta : 6.6 g/l

**type :** White

**in the vineyard :** The Sauvignon blanc vineyards were planted in 1981 and 1983 at 310 metres above sea level. The vines are trellised.

**about the harvest:** The grapes were picked by hand at 22,3Â°Balling from 16 to 24 February 1999.

**in the cellar :** In the cellar the juice received 18 hours skin contact and fermented cold at about 14Â°C for 22 to 24 days. The wine was bottle matured for 6 months before release.

