

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 22,3Å°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 14Å°C for 22 to 24 days. The wine was bottle matured for 6 months before release.

