

Fort Simon Barrel Fermented Sauvignon Blanc Reserve 2000

The South African Trophy Wine Show 2002 - Silver

Bredell describes this as a robust wine, pale gold in colour, with gentle traces of butterscotch and wood on the nose and a deliciously sweetish amalgam of tropical fruits on the palate. He recommends serving it with seafood and line fish dishes or pastas with a cream-based sauce.

variety : Sauvignon Blanc | Sauvignon Blanc

winery : Fort Simon Wine Estate

winemaker : Marinus Bredell

wine of origin : Stellenbosch

analysis : alc : 13.67 % vol rs : 3.3 g/l pH : 3.27 ta : 6.0 g/l

type : White wooded

Veritas 2002 - Bronze

The South African Trophy Wine Show 2002 - Silver

Veritas 2001 - Bronze



ageing : He believes it has the potential to mature well in the bottle for two to three years.

in the vineyard : The wine was made from trellised vines, planted in 1981 and in 1983, 310 metres above sea-level.

about the harvest: The grapes were picked at 23,8Å°C and hand-selected before being delivered to the cellar.

in the cellar : Applying a marionette drainage system, used in many French cellars, Bredell was able to drain the clean juice into the fermentation tanks without any settling. After fermentation at between 15Å°C for 22 days, the wine was transferred to American oak barrels where it underwent malolactic fermentation and was aged for four months. Bredell made up the final blend from a selection of the best barrels, which received a very light fining before bottling.