

## Fort Simon Sauvignon Blanc 2001

Bredell describes the wine as vibrant and bracing with flavours of guava, banana and papino that linger on the aftertaste. He recommends serving it with light dishes, including poultry, fish, salads or with waterblommetjie stew.

**variety :** Sauvignon Blanc | Sauvignon Blanc

**winery :** Fort Simon Wine Estate

**winemaker :** Marinus Bredell

**wine of origin :** Stellenbosch

**analysis :** alc : 13.47 % vol   rs : 2.7 g/l   pH : 3.2   ta : 6.6 g/l

**type :** White

**in the vineyard :** The wine was made from trellised vines, planted in 1983, in weathered granite soils. These north-facing vineyards are located 310 metres above sea-level.

**about the harvest:** The grapes were picked at 23,6°C and hand-selected before being delivered to the cellar in early February.

**in the cellar :** The grapes were fermented at between at 15°C for 22 days, of which five were spent in skin contact.

