

Simonsvlei Sauvignon Blanc 2002

Sold Out

SA Young Wine Show 2002 - Gold

This wine is fresh, racy and invigoratingly dry with no wood maturation. Gooseberry and asparagus flavours.

variety : Sauvignon Blanc | Sauvignon Blanc

winery : Simonsvlei Winery

winemaker : Eugène van Zyl

wine of origin : Coastal

analysis : alc : 12.70 % vol rs : 2.2 g/l pH : 3.4 ta : 6.5 g/l va : 0.42 g/l so2 : 105 mg/l

pack : Bottle

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in the vineyard : Age of the vines: 8-20 years

Rootstock: R99

Soil type: Granite

Trellis system: 5 wire fence

Irrigation: none

about the harvest: The grapes were harvested by hand in February.

Yield: 12 Tons per hectare.

in the cellar : Crushing: Crush & destalk, skin contact for 8 hours

Type of tanks: Stainless Steel tanks

Fermentation: 14 days at 15°C

Malolactic: None

Fining: Bentonite

Filtration: Kieselghur, sheet and membrane

Stabilisation: -5°C for 3 days

