

## 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

