

Simonsvlei Chardonnay 2001

A soft, pleasant dry wine with an attractive, fruity and spicy. Toasty, almond and marmalade finish with limy finish.

variety : Chardonnay | Chardonnay

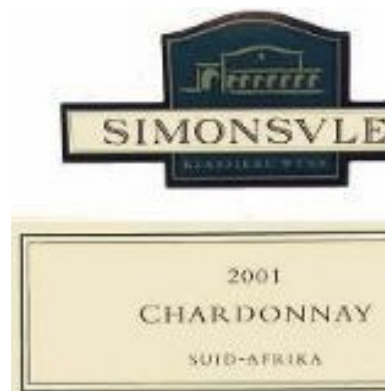
winery : Simonsvlei Winery

winemaker : Eug ne van Zyl

wine of origin : Coastal

analysis : alc : 14.00 % vol rs : 2.06 g/l pH : 3.78 ta : 5.39 g/l va : 0.39 g/l so2 : 133 mg/l

pack : Bottle



in the vineyard : Age of vines: 12-15 Years

Rootstock: Richter 99

Soil type: Granite

Trellis system: Perold

Irrigation: Micro

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

Yield: 10 Tons per hectare

in the cellar : Crushing: Destalked + crushed

Type of tanks: Stainless Steel tanks

Fermentation: Fermentation to 5   Balling in Stainless Steel tanks

Barrel ageing: 40% fermented with staves

Malolactic: none

Fining: Bentonite

Filtration: Kieselghur + sheet

Stabilisation: -5  C for 3 days