

## 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

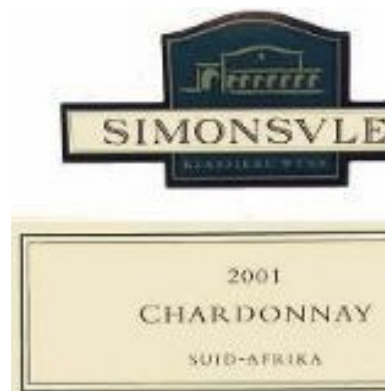
**winery :** Simonsvlei Winery

**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