

Simonsvlei Premier Chenin Blanc 2002

Michelangelo International Wine Award 2002 - Silver

Crisp, fresh wine with lots of tropical fruit, guava very upfront on nose and palate, with a fresh zesty aftertaste. Enjoy with any white meat or any seafood dish that you can think of. It is great with b-b-qed fish or on its own it is an absolute hit. It does not work with vinegary sauces.

variety : Chenin Blanc | Chenin Blanc

winery : Simonsvlei Winery

winemaker : Francois van Zyl

wine of origin : Coastal

analysis : alc : 12.07 % vol rs : 2.17 g/l pH : 3.51 ta : 6.0 g/l va : 0.33 g/l so2 : 116 mg/l

pack : Bottle

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in the vineyard : Bushvines, shy " bearers " 5"6 tons/ha.
Grown on the South Eastern slopes of Perdeberg.

about the harvest: Picked at full ripeness at 23" 25,5" Balling.

