

Fort Simon Chardonnay 2001

Bredell describes the wine as showing aromas and tastes of peach, apricot and pear backed by a trace of citrus, rounded off with a soft presence of wood. He believes it will hold its own for at least four years.

variety : Chardonnay | Chardonnay

winery : Fort Simon Wine Estate

winemaker : Marinus Bredell

wine of origin : Stellenbosch

analysis : alc : 13.45 % vol rs : 3.4 g/l pH : 3.30 ta : 6.0 g/l

type : White



in the vineyard : The grapes came from 13-year-old trellised vines grown on the coolest, most elevated portion of the farm, some 200 to 300 meters above sea level, in weathered granite soils and facing south-west and north-west.

about the harvest: The grapes were hand picked at 23Â° Balling, during the cool, early mornings in February and hand-selected before being delivered to the cellar, where they spent 18 hours on the skins.

in the cellar : Applying a marionette drainage system, used in many French wineries, Bredell was able to drain the clear juice into the fermentation tanks without any settling. After fermentation started, the wine was transferred to a combination of new 300-litre Alliers and Jupille medium-toasted barrels.

During its nine months in wood, the wine underwent malolactic fermentation and was mixed with the lees every 14 days to impart the creamy vanillin flavours.

Bredell made up the final blend from a selection of the best barrels, which received a very light fining before bottling.