

Fort Simon Chenin Blanc 2002

The typical Chenin Blanc aromas of guava, apricot and pear in the foreground, is well balanced with the light oak complexity. The wine will compliment seafood dishes with cream based sauces as well as cream cheese based desserts.

variety : Chenin Blanc | Chenin Blanc

winery : Fort Simon Wine Estate

winemaker : Marinus Bredell

wine of origin : Stellenbosch

analysis : alc : 13.29 % vol rs : 2.8 g/l pH : 3.41 ta : 5.9 g/l

type : White



in the vineyard : The grapes came from 15 – 20 year old, low trellised and bush vine vineyards. It is planted in weathered granite soils on north to northwest facing slopes at an altitude of between 195 and 300 meters above sea level. The vineyards received supplementary irrigation during 2001.

about the harvest: The grapes were hand harvested in baskets in middle March, at 24,5° Balling.

in the cellar : 50% of the wine was fermented in new 300 liter American oak barrels and matured in the barrel, on the lees for a further four months.