

Fort Simon Sauvignon Blanc 2002

Bredell describes the wine as full-bodied very typical with flavours of tropical fruit, green peppers and asparagus, which linger on the aftertaste.
He recommends serving it with roasted or grilled fish dishes and salads.

variety : Sauvignon Blanc | Sauvignon Blanc

winery : Fort Simon Wine Estate

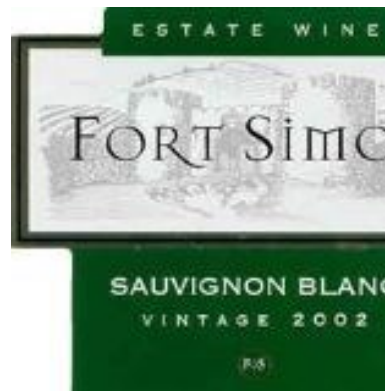
winemaker : Marinus Bredell

wine of origin : Stellenbosch

analysis : alc : 13.22 % vol rs : 3.5 g/l pH : 3.32 ta : 7.0 g/l

type : White

SAA Business Class 2002



in the vineyard : The wine was made from trellised vines, planted in 1983, in weathered granite soils. These north-facing vineyards are located 300 meters above sea level where it can take the fullest advantage of prevailing sea breezes during the growing and ripening season to ensure intensity of grape flavour.

about the harvest: The grapes were picked by hand at between 21,6 and 24,3° Balling and hand-selected before being delivered to the cellar in mid-February.

in the cellar : After crushing the juice was left on the skins for four to six hours before it was separated and fermented in stainless steel tanks at 15Å°C for 22 days.