

Simonsvlei White Port 1997

An unique product made from well known Chenin Blanc grapes - one of the most widely planted varieties found in South Africa. A blend of good fruit and wood flavours which should develop and soften with time. This wine would benefit with bottle-ageing and the special packaging makes it an ideal gift - especially with winter, fathersâ€™ day and bossâ€™s day around the corner.

variety : Chenin Blanc | Chenin Blanc

winery : Simonsvlei Winery

winemaker : Eug ne van Zyl

wine of origin : Coastal

analysis : alc : 16.8 % vol rs : 57 g/l pH : 3.5 ta : 4.61 g/l va : 0.47 g/l so2 : 104 mg/l

pack : Bottle

in the vineyard : Age of vines: 12 - 18 Years

Rootstock: Varies

Soil: Granite scale

Trellis system: Bush vine

Irrigation: None

about the harvest: The grapes were harvested by hand in March.

Yield: 6-8 Tons/ha

in the cellar : Crushing: Crush & destalk

Tanks: Stainless Steel

Fermentation: On skins for 3 days, fortify with 83% Vol brandy spirits

Barrel ageing: 1 Year in 225 liter French oak on lees

Malolactic: None

Fining: None

Filtration: Kieselghur

Stabilisation: None

