

Fort Simon Barrel Fermented Chenin Blanc Reserve 2003

Veritas 2003 - Bronze

Michelangelo International Wine Awards 2003 - Silver

A gutsy wooded Chenin with quince and lime overtones, smooth with a touch of vanilla.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Fort Simon Wine Estate

winemaker : Marinus Bredell

wine of origin : Stellenbosch

analysis : alc : 14.01 % vol rs : 2.6 g/l pH : 3.38 ta : 6.6 g/l

type : White **style :** Dry wooded

pack : Bottle **closure :** Cork

Michelangelo International Wine Awards 2003 - Silver

Veritas 2003 - Bronze

in the vineyard : Soil type: Decomposed granite

Trellising: Perold and bush vines

Irrigation: 2 x 50 mm additional

about the harvest: Harvest Date: 24 February 2003 – 01 March 2003

Yield: Average 9 tons / ha

Sugar level: 22.7 – 24.3 °B

Fruit Acid: Average 7.0 g/l

