

Fort Simon Restelle 2003

A fruity easy to drink wine with prominent apple, pear, guava flavours rounded off in tropical farewell that make it an ideal companion to seafood dishes.

variety : Sauvignon Blanc | 60% Sauvignon Blanc, 30% Chardonnay, 10% Chenin Blanc

winery : Fort Simon Wine Estate

winemaker : Marinus Bredell

wine of origin :

analysis : alc : 13.25 % vol rs : 2.8 g/l pH : 3.3 ta : 6.59 g/l

type : White

pack : Bottle **closure :** Cork



ageing : Ready to drink or own up to four years.

in the vineyard : Soil type: Decomposed granite

Trellising: 5 wire extended perold

Irrigation: Additional 2 x 50 mm / year

about the harvest: Harvest Date: Sauvignon Blanc - 20 February 2003, Chardonnay - 12 March 2003, Chenin Blanc - 27 February 2003.

Yield: 10 tons / ha

Sugar level: Average

Fruit Acid: Average