

## Simonsvlei Premier Chenin Blanc 2003

Crisp, fresh white wine with lots of tropical fruit, guava very upfront on nose and palate, with a fresh zesty aftertaste. Great with any shellfish or try it with barbequed fish!

**variety :** Chenin Blanc | 100% Chenin Blanc

**winery :** Simonsvlei Winery

**winemaker :** Eug ne van Zyl

**wine of origin :** Coastal

**analysis :** alc : 12.07 % vol   rs : 2.17 g/l   pH : 3.51   ta : 6.0 g/l   va : 0.33 g/l   so2 : 116 mg/l

**type :** White

**pack :** Bottle

**2003 Vintage**   Veritas 2003 - Bronze

Mundus Vini 2003   Silver

2003 rated Best Value 2003

**2002 Vintage** - SA Trophy Wine Show   Bronze

Veritas 2002   Double Gold

Michelangelo International Wine Awards 2003   Silver



**in the vineyard :** Bushvines, shy   bearers   5 6 tons/ha.

Grown on the South Eastern slopes of Perdeberg.

**about the harvest:** The grapes were harvested by hand from early February onwards.

Picked at full ripeness at 23  25,5  Balling.

Yield: 10-15 Tons per hectare

**in the cellar :** Crushing: Crush 7 destalk - 8 hours skin contact

Tanks: Stainless steel

Fermentation: 10 days at 15 C

Fining: Bentonite

Filtration: Kieselghur

Stabilisation: -5 C for 4 days