

Simonsvlei Sauvignon Blanc 2003

A fresh, racy and invigoratingly dry white wine, with no wood maturation. Grassy/asparagus flavours, with fruity flavours coming through on the aftertaste. Great with any seafood of your choice, but a must with oysters! And barbequed fish – especially geelstert or a red roman.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Simonsvlei Winery

winemaker : Eug ne van Zyl

wine of origin : Coastal

analysis : alc : 12.70 % vol rs : 2.2 g/l pH : 3.4 ta : 6.5 g/l va : 0.42 g/l so2 : 105 mg/l

type : White

pack : Bottle

SA Young Wine Show 2003 – Bronze

in the vineyard : Age of the vines: 8-20 years

Rootstock: R99

Soil type: Granite

Trellis system: 5 wire fence

Irrigation: none

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

Yield: 12 Tons per hectare.

in the cellar : Crushing: Crush & destalk, skin contact for 8 hours

Type of tanks: Stainless Steel tanks

Fermentation: 14 days at 15 C

Malolactic: None

Fining: Bentonite

Filtration: Kieselghur, sheet and membrane

Stabilisation: -5 C for 3 days

