

Fort Simon Chardonnay 2002

Veritas 2003 - Silver

Fairbairn Capital Trophy Wine Show 2003 - Silver

Michelangelo International Wine Awards 2003 - Gold

A flat full bodied Chardonnay filled with lots of citrus, dried fruit and butterscotch flavours. The wood nuances are well intergrated with the fruit and contributes well for further development.

This wine will be at its peak between 12 - 14°C and will compliment rich dishes like malays to dessert, very well.

variety : Chardonnay | 100% Chardonnay

winery : Fort Simon Wine Estate

winemaker : Marinus Bredell

wine of origin : Coastal

analysis : alc : 13.54 % vol rs : 4.22 g/l pH : 3.25 ta : 6.1 g/l

type : White **style :** Dry **wooded**

pack : Bottle **closure :** Cork

Veritas 2003 - Silver

Wine-of-the-Month Club Selection 2003

Fairbairn Capital Trophy Wine Show 2003 - Silver

Michelangelo International Wine Awards 2003 - Gold

in the vineyard : Location: Fort Simon - Blocks 16 & 27

Soil type: Decomposed Granite

Trellis: 5-wire Perold system

Irrigation: Additional 2 x 50 mm overhead

about the harvest: Harvest date: 19 & 20 February 2002

Yield: + 10 tons / ha

Sugar level: 22.8 - 24.2°B

Fruit Acid: 7.6 - 6.1 g/l

