

Fort Simon Sauvignon Blanc 2003

Michelangelo International Wine Awards 2003 - Silver

A well balanced Sauvignon Blanc which makes an ideal table companion. Filled with tropical fruity flavours and a touch of herbaciousness and grassiness.

This wine should fulfill the white wine drinkers expectations.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Fort Simon Wine Estate

winemaker : Marius Bredell

wine of origin : Stellenbosch

analysis : alc : 13.44 % vol rs : 3.8 g/l pH : 3.3 ta : 6.9 g/l

type : White style : Dry

pack : Bottle closure : Cork

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in the vineyard : Soil type: Decomposed granite

Trellising: 5-wire extended Perold

Irrigation: Additional 2 X 50 mm

about the harvest: Harvest Date: 17 February 2003

Yield: 11 tons / ha

Sugar level: 22.1° Balling

Fruit Acid: 7.3 g/l

