

Simonsvlei Perfect Couple Simonsblanc NV

A well-rounded, fruity white blend. Ready to enjoy immediately.

Enjoy with salads, roasted/grilled fish, or a baguette with your favourite filling.

variety : Chenin Blanc | 65% Chenin Blanc, 35% Sauvignon Blanc

winery : Simonsvlei Winery

winemaker : Ryan Puttick

wine of origin : Western Cape

analysis : **alc** : 12.82 % vol **rs** : 6.9 g/l **pH** : 3.39 **ta** : 5.58 g/l **so2** : 138 mg/l

type : White **style** : Off Dry **body** : Soft **taste** : Fruity

pack : Bottle **closure** : Cork

in the vineyard : East facing vineyards with 50/50 5-Wire Perold trellising system and bush vine plantings. Planting density at 1,2 x 2,7 metres. Basic canopy-, yield-, and crop management, additional watering after veraison.

about the harvest: Harvesting from mid-February to mid-March.

YIELD: 8 – 10 t/ha

BALLING AT HARVEST: 22B

in the cellar : Grapes are crushed and destalked. Fermentation in stainless steel tanks @ 12 – 14°C for 5 to 10 days. On completion of fermentation the wines blended and are racked, stabilized and filtered prior to bottling.

