

Simonsvlei Chardonnay 2003

A soft, pleasant dry wine with subtle fruits and spices. Toasty, almondy/marmelade finish. Goes well with smoked white meats. Oysters will not be the same without this Chardonnay!

variety : Chardonnay | 100% Chardonnay

winery : Simonsvlei Winery

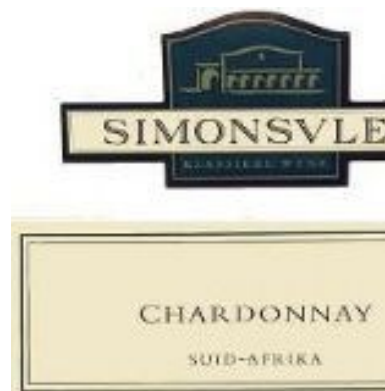
winemaker : Eug ne van Zyl

wine of origin : Coastal

analysis : alc : 12.62 % vol rs : 2.54 g/l pH : 3.57 ta : 5.65 g/l va : 0.51 g/l so2 : 131 mg/l

type : White **wooded**

pack : Bottle



in the vineyard : Age of vines: 12 - 15 Years

Rootstock: Richter 99

Soil type: Granite

Trellis system: Perold

Irrigation: Micro

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

Yield: 10 Tons/Hectare

in the cellar : Crushing: Destalked + crushed

Type of tanks: Stainless Steel tanks

Fermentation: Fermentation to 5  B in Stainless Steel

Barrel ageing: 40% fermented with staves

Malolactic: none

Fining: Bentonite

Filtration: Kieselghur + sheet

Stabilisation: -5  C for 3 days