

Simonsvlei Premier Chenin Blanc 2004

Crisp, fresh white wine with lots of tropical fruit, guava very upfront on nose and palate, with a fresh zesty aftertaste. Great with any shellfish or try it with barbequed fish!

variety : Chenin Blanc | 100% Chenin Blanc

winery : Simonsvlei Winery

winemaker : Eug ne van Zyl

wine of origin : Coastal

analysis : alc : 12.07 % vol rs : 2.17 g/l pH : 3.51 ta : 6.0 g/l va : 0.33 g/l so2 : 116 mg/l

type : White **style :** Dry **body :** Light **taste :** Fruity

pack : Bottle



in the vineyard : Bushvines, shy â€ bearers â€ 5â€6 tons/ha.
Grown on the South Eastern slopes of Perdeberg.

about the harvest: The grapes were harvested by hand from early February onwards.
Picked at full ripeness at 23â€25,5Â° Balling.
Yield: 10-15 Tons per hectare

in the cellar : Crushing: Crush 7 destalk - 8 hours skin contact
Tanks: Stainless steel
Fermentation: 10 days at 15Â°C
Fining: Bentonite
Filtration: Kieselghur
Stabilisation: -5Â°C for 4 days