



FORT SIMON

WINE ESTATE

A PASSION FOR PERFECTION

FORT SIMON CHARDONNAY 2018



THE WINEMAKING

This wine consists of only one cultivar, Chardonnay. The grapes were handpicked and grapes were selected out of our best block of Chardonnay. The grapes came in at 23 - 24 Balling, were destemmed and pressed. The juice was inoculated with a yeast strain and fermentation took place in oak barrels for a period of 21 days at a temperature of 16 °C. After fermentation the wine was transferred to new French oak barrels for a period of 10 months. After maturation the wine was prepared for bottling.

CELLAR MASTER COMMENT:

This wine shows aromas of fresh lemon, melon, citrus and vanilla. This wine is medium to full bodied on the palate leaving a lingering taste of citrus and butterscotch for a memorable experience.

CHARACTER:

Flavours of citrus and vanilla.
Enjoy with chicken, salads and creamy pastas.
Best enjoy at 10 - 16 °C

ANALYSIS:

Alcohol	14%
RS	3.3
TA	6.5
VA	0.51
FSO2	32
TSO2	125
pH	3.23

