

## Simonsig Chenin Blanc 2002

### Veritas 2005 - Double Gold

Bright straw colour with an aromatic nose of ripe pears, apples and flowers with a touch of honey. Fresh and intense fruit salad flavours fills the palate with delicious richness on the aftertaste. The ripeness of late harvested Chenin grapes is given further complexity by a touch of Botrytis or noble rot which occurred during the cool moist conditions of 2002. Easy drinking style. Enjoy while youthful and still showing fermentation bouquet.

**variety :** Chenin Blanc | 100% Chenin Blanc

**winery :** Simonsig Family Vineyards

**winemaker :** Johan Malan

**wine of origin :** Stellenbosch

**analysis :** alc : 13.9 % vol    rs : 6.25 g/l    pH : 3.31    ta : 6.65 g/l

**type :** White

**pack :** Bottle

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**ageing :** Early drinking style, at its best within 2 years of the vintage date.

**in the vineyard :** Simonsig Chenin Blanc was the first wine released by founder Frans Malan in 1968. After 33 vintages it is now reaching new levels of popularity worldwide. Chenin Blanc makes up more than 25% of the national vineyard and its versatility and fresh fruit appeal is being rediscovered.

One of the smallest crops in decades. Difficult weather conditions with abnormally high rainfall caused very high disease pressure. Rainfall was 33% above normal and lasted right up to the harvest in January. Downy mildew caused widespread crop losses in the Cape winelands. The cool climatic conditions favoured the development of fruit flavours especially for the white wines. The natural acidities were also higher than normal which adds to the zesty freshness and liveliness of the white wines.

## Simonsig Family Vineyards

Stellenbosch

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