

Simonsig Chenin avec Chene 2004

Veritas 2005 - Silver

Bright golden yellow colour. The nose has an intense ripe yellow apple and tropical fruit aromas with a subtle infusion of honeyed Botrytis and spicy oak. Sunripened Chenin flavours coat the palate and the delicately handled oak enhances the depth of flavour. A distinct mineral character leaves a clean finish and balances the slight sweetness. A delicious full bodied Chenin with viscous mouthfeel and a silky, seamless texture.

Drink as an aperitif or with ripe creamy cheeses like Epoisse or Wineland Camembert. Serve very slightly chilled - do not overchill, 12 - 15°C.

variety : Chenin Blanc | Chenin Blanc

winery : Simonsig Family Vineyards

winemaker :

wine of origin : Stellenbosch

analysis : alc : 13.9 % vol rs : 7.0 g/l pH : 3.52 ta : 6.0 g/l

type : White wooded

pack : Bottle

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ageing : At its best within 3 - 4 years of vintage date.

in the vineyard : Simonsig Chenin blanc was the first wine released by founder Frans Malan in 1968. The experience of nearly four decades of working with Chenin resulted in this new wine. We realised that Chenin grown on weathered shale gives the most intense perfumed fruit. Gently handled oak enhances the depth of flavour without obscuring the delicious fruitiness.

in the cellar : A dry summer with a relatively warm ripening period was ideal to ripen the Chenin blanc. A small crop with quite a high percentage of raisined berries and even some Botrytis made it nearly a perfect vintage for Chenin blanc. Sugar levels were high at harvest and this brings fullness and complexity to the wine. The Chenin avec Chêne is fermented in 400 litre French oak barrels (50% New) with a total of 12 months on the fermentation lees before bottling.



Simonsig Family Vineyards

Stellenbosch

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