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Simonsig Chardonnay 2003

Veritas 2005 - Bronze
SAA inflight 2006 - First Class
Starbright with a pale straw colour. The freshness of citrus and lime form the first impression on the nose. This is followed by a sweeter white peach and yellow apple fruit ripeness and the tell tale lanolin aroma of Chardonnay. The spicy vanilla oak plays a subtle supporting role and allows the primary fruit to steal the show. Soft ripe fruit on the palate is backed by enough structure to hold lots of promise for further evolution in the bottle. A finely crafted Chardonnay with classic intensity of flavour and finesse.

Ideal with most seafood e.g. Fish carpaccio, Fish curry, Creamy crayfish pasta, shellfish salad. Creamy cheese like ripe Winelands Camembert, Pont le Eveque or Reblochon.



variety : Chardonnay | 100% Chardonnay
winery : Simonsig Family Vineyards
winemaker : Johan Malan
wine of origin : Stellenbosch
analysis : alc : 13.8 % vol rs : 3.5 g/l pH : 3.4 ta : 5.7 g/l
type : White wooded
pack : Bottle

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ageing : Delicious to drink now and will reward your patience with deeper complexity over 3 to 5 years from vintage.

in the vineyard : Simonsig pioneered the first Chardonnay in South Africa and released their first Chardonnay vintage in 1978. Almost 30 yearsâ€™ experience brought the expert knowledge to find the ultimate combination where the best terroir and the most suitable Chardonnay clone combine to create classic quality wine. The deep red soils of Simonsig and the cool maritime climate of Stellenbosch is perfectly suited to fully express the nobility of Chardonnay.

Cool growing season was followed by a cool January and February. Very even drawn out ripening period resulted in a vintage that spanned almost 3 months. Chardonnay vintage was excellent in terms of quality and above average in quantity.

in the cellar : Full ripe grapes are harvested to get optimal flavour development. The juice is 100% barrel fermented in French oak barrels of which one third are new. Malolactic fermentation (30%) and battonage (lees stirring) enhances the rich buttery complexity without taking away the focus from the fresh primary fruit. Wood maturation lasts for 9 months before bottling.

Simonsig Family Vineyards

Stellenbosch
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