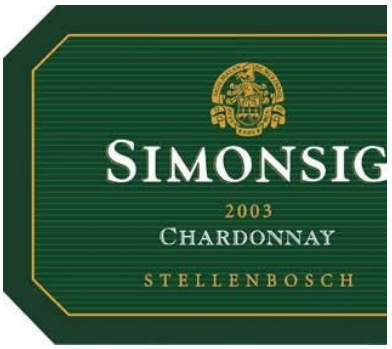
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Simonsig Chardonnay 2004



The wine has a pale straw colour with a greenish tint. A bouquet of citrus, lemon and lime and orange peel aromas envites you to his wine. Followed by pear drop, ripe apple, spicy vanilla and a hint of nutmeg. The entry of the wine is packed with ripe fruit and the underlined buttery flavours makes this wine smooth and elegant with a silky finish. A classic Chardonnay with balance 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 :** 13.6 % vol **rs :** 3.8 g/l **pH :** 3.5 **ta :** 6.0 g/l
type : White **wooded**
pack : Bottle

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.

Smaller crop than last year, but tasting from the barrel at this early stage there is very powerful fruit and ripeness. Picked 16 days later than 2003 and we believe this was the best grapes of the 2004 vintage.

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 (23%) and battonage (lees stirring) enhances the rich buttery complexity without taking away the focus from the fresh primary fruit. Wood maturation lasts for 10 months before bottling.

Simonsig Family Vineyards

Stellenbosch

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