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Simonsig Chardonnay 2006

Bright, lively straw colour. Infused are flavours of ripe yellow apples with hints of orange peel and butterscotch. A full bodied palate marries the layers of fruit with complex flavours of roasted nuts and tasty French oak. Silky smooth on the palate with lively, fresh acidity to give us a perfectly balanced Chardonnay with a rich creamy aftertaste. Full Bodied French oak matured Chardonnay.

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 :** 3.3 g/l **pH :** 3.3 **ta :** 6.4 g/l
type : White **wooded**
pack : Bottle **closure :** Cork

1998: Veritas Double Gold, Wineland Magazine Gold Medal
2000: International Wine Competition - Zurich
2001: Trophy Wine Show 2000 - Silver Medal, Vino Mania Competition 2003, Moscow - Grand Gold Medal Winner, Veritas 2002 - Gold Medal
2002: Veritas 2003 - Gold Medal, Chardonnay du Monde 2004 - Silver Medal, USA Wine Spectator 2004 - 88 points
2003: Veritas 2004 - Silver Medal, Chardonnay du Monde 2006 - Bronze Medal
2004: Winemakers Choice Awards 2006 - Diamond Award, Veritas 2006 - Silver Medal
2005: Chardonnay du Monde 2007 - Silver Medal, Monde Selection 2007 - Bronze Medal
2005: Veritas 2007 - Gold

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.

The winter was a lot wetter than 2004 and 31% more rain was measured during winter. The growing season was very dry, but cool up until Christmas when temperatures rose to the early thirties. A number of veld fires caused enormous damage in the Western Cape. More windy days helped to moderate the effect on the vines. The cool conditions during flowering caused "millerandage" or hen and chickens in the Chardonnay clusters.

about the harvest: Harvesting was between 13 February and 9 March and we intentionally picked a few batches slightly earlier. About 15% came from a new vineyard and was pressed as whole bunches. Grapes quality was superb. Classic vinification with minimal interference. Fully ripe grapes are harvested to get optimal flavour development.

Simonsig Family Vineyards

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