

Simonsig Chenin Avec Chene 2006

2008 Swiss International Air Lines Wine Awards â€” Bronze Award

Bright golden yellow colour with viscous oily appearance in the glass. Fragrant baked apple with caramelised sugar and spicy toasty oak notes displays complex layers of flavour. Sweet, ripe apple and pear characters with a delicious touch of minerality originating from the shale soils. A subtle infusion of honeyed Botrytis is perfectly balanced by a zesty, clean acidity providing a beautiful freshness to the dry finish. This makes it the ideal food wine.

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

variety : Chenin Blanc | 100% Chenin Blanc

winery : Simonsig Family Vineyards

winemaker : Johan Malan

wine of origin : Stellenbosch

analysis : alc : 14.6 % vol rs : 4.8 g/l pH : 3.26 ta : 6.6 g/l

type : White **body :** Full

pack : Bottle **closure :** Cork

2006: 2008 Swiss International Air Lines Wine Awards â€” Bronze Award

2004: Veritas 2005 - Silver Medal, International Wine and Spirit Competition 2006 - Silver

2005: 2006 International Wine Meeting of Fontevraud: "Grand Expression", Veritas 2006 - Silver Medal

ageing : At its best within 3 â€” 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. The name means "Chenin with oak".

Another very dry summer with cool weather during spring and early summer. February and March was hotter with regular peaks over 30Â°C. Fortunately the number of windy days was significantly higher which helps to cool the vineyards. Power cuts and massive veld fires characterised the vintage.

about the harvest: The Chenin was slow to ripen and harvesting lasted from 22 February to 16 March 2006. A superb vintage for Chenin with high sugar levels (22 â€” 26.5 Â°Balling) and some good Botrytis which came in at 40 Â°Balling. Yield was 7.7 tons/ha.



Simonsig Family Vineyards

Stellenbosch

021 888 4900

www.simonsig.co.za