

Simonsig Franciskaner 2005

Franciskaner is a semi-sweet blend made from various, sunripened varieties. Chenin Blanc forms the base of the wine with Morio Muscat and Colombar added for extra fruitiness and flavour. Picked at optimum ripeness, the wine is made and carefully blended to produce a well balanced sweeter wine.

A pale straw colour with shades of green. A bouquet of floral, tropical and muscat flavours invites you to this aromatic wine. The palate reminds of honey and raisins with a lingering lemon and lime feel. A well balanced sugar and acidity gives this natural sweet wine a refreshing finish.

Well chilled on a summers day and with spicy food.

variety : Chenin Blanc | 42% Chenin Blanc, 35% Morio Muscat, 23% Colombar

winery : Simonsig Family Vineyards

winemaker : Johan Malan

wine of origin : Stellenbosch

analysis : alc : 10.8 % vol rs : 37.3 g/l pH : 3.5 ta : 5.7 g/l

type : White **style :** Sweet

pack : Bottle **closure :** Cork

1990: Veritas 1991 - Gold

1991: Veritas 1993 - Double Gold

1997: Wine of the Month Club Winner 1999

ageing : Enjoy while it is young and fruity. 18 months from vintage. The youthful flowery freshness transforms into a richly layered spicy sweetness after 2 - 3 years.

in the vineyard : A small crop and hot conditions produced Chenin grapes with high degrees of ripeness and a good percentage of raisined berries and even some Botrytis. Chenin blanc is versatile as a variety and highly suited to our terroir and also forms the base for the Franciskaner blend. Another excellent vintage with loads of tropical fruit and fatness on the palate.



Simonsig Family Vineyards

Stellenbosch

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