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Simonsig Chenin Blanc 2008

Starbright colour with a vibrant green tinge. Beautifully expressive sweet fruit aromas of yellow Golden Delicious apples, ripe pears and floral notes dominate the bouquet. A tropical fruit salad of melons, guavas and pineapples fill the palate. Sunripened Chenin has a subtle honey and raisin flavour which adds to the layered complexity and smooth silky texture on the finish.

Easy drinking style. Enjoy while youthful and still showing fermentation bouquet.



variety : Chenin Blanc | 100% Chenin Blanc
winery : Simonsig Family Vineyards
winemaker : Johan Malan
wine of origin : Stellenbosch
analysis : **alc :** 13.85 % vol **rs :** 5.1 g/l **pH :** 3.6 **ta :** 6.4 g/l
type : White **style :** Dry **body :** Full
pack : Bottle **closure :** Screwcap

2003: Veritas 2003 - Silver Medal, Rendez-vous du Chenin 2004 - Category 4: Listed as one of top 15 Chenins
2004: Veritas 2004 - Silver Medal Wine Spectator (15 May 2005) Best Value - 87 points
2005: Veritas 2005 - Silver, Winemakers' Choice Awards 2005 - Diamond Award Beverage Testing Institute's Chicago Value Challenge: 86 rating Silver Medal "Top 50 Wines Under $10"
2006: Critic's Challenge International Wine Competition, USA - Gold medal
2006: International Wine Meeting of Fontevraud - "Grande Expression" Wine of the Month Club Winner 2006
2006: 2006 Winemakers Choice Awards - Diamond Award, Wine Spectator 2007 - 86 rating

ageing : Early drinking style, at its best within 2 years of the vintage date.

in the vineyard : Simonsig Chenin Blanc was the first wine released by founder Frans Malan in 1968. After 33 vintages it is now reaching new levels of popularity world wide. Chenin Blanc makes up 20% of the national vineyard and its versatility and fresh fruit appeal is being rediscovered.

Very cool conditions in the early part of the season were ideal for flavour formation. These conditions lasted up to mid January when temperatures rose significantly and caused ripening to increase rapidly. A welcome shower in early February refreshed the vines and normalised the weather pattern. The nights were cool and south westerly breezes moderated temperatures during the day.

about the harvest: Harvesting started two weeks earlier on 7 February (last year 22 February) and ripeness levels were lower than 2006. Yields were drastically down on last year and some growers reported a 40 - 50% drop in Chenin yield. Very little Botrytis occurred and the vines are more perfumed with elegance and finesse.

Simonsig Family Vineyards

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