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Simonsig Chardonnay 2009

Bright straw colour. The ripe yellow apple fruit with hints of lime and lemon cream is beautifully amplified by a seductive spicy French oak spiciness. The toasty oak adds depth and complexity and allows the delicious Chardonnay flavours to reign supreme. A creamy silkiness coats the palate and the flavours of roasted macadamia nuts and buttered toast lingers persistently on the aftertaste. The full bodied weight is nicely balanced by the acidity, adding finesse and a mineral touch. This traditionally made Chardonnay has all the attributes to develop beautifully with further aging.

Ideal with most seafood e.g. Fresh wild oysters, Fish Carpaccio, Fish curry, Creamy crayfish pasta, shellfish salad. Creamy cheese like ripe Winelands Camembert, Pont le Eveque or Reblochon. Do not serve too cold: 14° - 16° C should be perfect.



variety : Chardonnay | 100% Chardonnay
winery : Simonsig Family Vineyards
winemaker : Johan Malan
wine of origin : Stellenbosch
analysis : **alc :** 13.5 % vol **rs :** 3.69 g/l **pH :** 3.32 **ta :** 5.88 g/l
type : White **style :** Dry **wooded**
pack : Bottle **closure :** Cork

2008 2009 Michelangelo Awards: Silver Medal
2007 Chardonnay-du-Monde 2009: Silver Medal
2009 Platter s Guide: 4 stars
Veritas 2008: Silver Medal
International Wine and Spirit Competition 2008: Bronze Medal
2006 Veritas 2007: Silver Medal
2005 Veritas 2007: Gold Medal
Monde Selection 2007: Bronze Medal
Chardonnay du Monde 2007: Silver Medal
2004 Veritas 2006: Silver Medal
Winemakers Choice Awards 2006: Diamond Award
2003 Chardonnay du Monde 2006: Bronze Medal, Veritas 2004: Silver Medal
2002 Veritas 2003: Gold Medal, USA Wine Spectator: 2004: 88 points,
Chardonnay du Monde 2004: Silver Medal

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 years' 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.

A very cold and wet winter with severe winter storms, high winds, rough seas and heavy snowfalls induced the perfect winter sleep to the vines. The cool spring weather persisted until the normal February heat arrived. Devastating mountain fires raged in the Boland mountains for weeks. A new block planted with the best Burgundian clones started bearing. Ideal weather conditions allowed for perfect ripening. Higher ripeness levels were achieved which is evident in the fuller bodied Chardonnay in 2009.

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

Stellenbosch

021 888 4900
www.simonsig.co.za