

## Simonsig Chenin Blanc 2010

Vibrant yellow with a green tinge. Beautiful expression of ripe pears and apricot with hints of kiwi fruit and pineapple. A well balanced wine with excellent structure and dimensions. This full bodied Chenin blanc with its refined natural acidity represents elegance and finesse with a lingering freshness, making the 2010 Chenin blanc a perfect wine for any occasion.

Cellaring Potential Early drinking style, at its best within 2 years of vintage date. Serving Suggestions 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 : 14.0 % vol pH : 3.41 ta : 6.2 g/l

**type :** White **style :** Dry

**pack :** Bottle **closure :** Screwcap

2010 Veritas 2010 Wine Awards - Gold Medal

2009 2009 Michelangelo Awards: Gold Medal

2008 John Platter 2009: Superquaffer of the Year Award - most drinkable,  
best value-for-money wine of 2009

2008 Veritas: Silver Medal

2007 2009 Wine Magazine Best Value Wine Guide

2008 Veritas: Gold Medal

John Platter 2008: Superquaffer of the Year Award - most drinkable,  
best value-for-money wine of 2008

2007 Veritas: Bronze Medal

2007 Winemakers' Choice Awards: Diamond Award

Wine Magazine 2008 Best Value Award

2006 2007 Veritas: Silver Medal

Fiesta Del Vino 2007, Cuba: 1st prize in the category Best new World White Wine

### about the harvest: Vintage Description

The 2010 vintage will be remembered as the smallest vintage in many years. Virtually every

force of nature, pests and fungal disease contributed to the smaller yields. Although the 2010

vintage was not a vintage of quantity it most definitely was one of quality and concentrated

fruit. Chenin blanc has become one of Simonsig's brightest stars and every year it seems

impossible to improve the quality, especially after the superb 2009 vintage. Being caught

off guard when samples showed 23°B and the first loads arrived at 27°B, created quite a

stir in the cellar. The sudden spurt in sugar levels was caused by a sweltering hot week at

the end of February, fortunately some vineyards were picked at more civilised sugars. A

combination of super ripeness and lower yields produced outstanding components with

wonderful concentration.

### in the cellar : Winemaking

Grapes are handpicked, crushed and some lots are given overnight skin contact. Juice is cold

settled to brilliant clarity and inoculated with a South African yeast strain well known for producing very fruity wines. The fermentation temperature is initially kept very low (11 to 12° Celsius) and slowly increased towards the end of fermentation when



alcohol levels are putting more stress on the yeast. Fermentation towards the end is slow and requires careful nursing to complete. Surlie ageing is done to enhance flavour development and better mouth feel.

## **Simonsig Family Vineyards**

**Stellenbosch**

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