

Simonsig Chenin Blanc 2000

The Chenin Blanc 2000 is in the same sun ripened style as the 1998. Mouth-watering aromas of sun dried pears and apricots and a hint of honey. The late harvested Chenin grapes give the wine a rich mouth filling fullness on the palate and a lingering dryness on the finish.

SERVING SUGGESTIONS:

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

variety : Chenin Blanc | Chenin Blanc

winery : Simonsig Family Vineyards

winemaker : Johan Malan

wine of origin : Stellenbosch

analysis : alc : 14.26 % vol rs : 4.4 g/l pH : 3.49 ta : 5.5 g/l



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

in the cellar : BACKGROUND:

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 worldwide. Chenin Blanc makes up more than 25% of the national vineyard and its versatility and fresh fruit appeal is being rediscovered.

VINTAGE DESCRIPTION:

A relatively warm winter led to retarded budding during the spring of 1999. The winter brought 21% less rain than the previous year and virtually no rain fell during the hottest summer in many years. Supplementary irrigation was crucial to grow quality grapes. The vintage was characterised by very high sugar levels and rich full-bodied wines. The Chenin crop was 28% less than 1999 which was a blessing in disguise for such a hot vintage and the concentration of fruit is as good as the superb 1998 vintage.

Simonsig Family Vineyards

Stellenbosch

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