

Simonsig Chardonnay 1999

Enjoy this wine with full flavoured white meats, fish and ripe cheeses.

variety : Chardonnay | Chardonnay

winery : Simonsig Family Vineyards

winemaker : Johan Malan

wine of origin : Stellenbosch

analysis : alc : 12.94 % vol rs : 3.8 g/l pH : 3.47 ta : 6.2 g/l



ageing : Fruit forward style when young should develop more complex flavours after 3 to 4 years from vintage.

in the cellar : BACKGROUND

Simonsig Chardonnay was one of the first Chardonnays produced in South Africa. Has always been a full oaked and done well in competitions. Last year the 1997 won a Gold Medal at the London International Wine Challenge and a Bronze medal at the CHARDONNAY DU MONDE in France. At a tasting of the Wine of the Month Club the 1998 came in the Top 6 out of the 71 Chardonnays.

VINTAGE DESCRIPTION:

Winter rains commenced early but by mid winter the rainfall had dropped dramatically resulting in an unusually dry winter. Spring came early but then very cold and rainy weather conditions in November badly affected certain grapes. Cool December conditions resulted in a later than expected start to the vintage. Shortly thereafter the temperatures soared and sugar levels rose, producing very healthy, plump ripe berries.

AWARDS:

Chardonnay 1998: Wineland Magazine: Gold Medal: February 2000

Veritas 1999: Double Gold

Simonsig Family Vineyards

Stellenbosch

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