

Simonsig Chenin Avec Chêne 2009

Bright pale golden colour with viscous appearance in the glass. Floral and honey notes combine perfectly with the spicy cinnamon sugar and toasty oak aromas fusing in an inviting complex nose. The palate is filled with the mouth watering flavours of caramelised baked apples and dried apricots and pears. The typical zesty acidity of Chenin adds freshness and balance as it runs persistently through the length of the wine finishing with a classic minerality.

Drink as an aperitif or with ripe creamy cheeses like Epoisse or Wineland Camembert. Serve very slightly chilled - do not overchill, 12 - 15° C.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Simonsig Family Vineyards

winemaker : Johan Malan

wine of origin : Stellenbosch

analysis : alc : 14.3 % vol rs : 4.2 g/l pH : 3.3 ta : 6.5 g/l

type : White **body :** Full **wooded**

pack : Bottle **closure :** Cork

2009- 2012 The International Wine Review: scored 90 points
2009- 2011 International Wine and Spirit Competition (IWSC) - Silver Best in Class
2009- 5-star rating in the Grand Chenin: Loire vs South Africa Tasting
2009- 2011 Top 100 SA Wine Challenge
2009- 2010 Veritas Awards: Silver Medal
2008- 2010 Chenin Blanc Challenge: 4.5 stars
2009- Veritas Awards: Silver Medal
2009- International Wine and Spirit Competition: Silver Medal
2007- 2009 Platter's Guide: 4 stars
2008- Veritas Awards: Silver Medal
2006- 2008 Veritas Awards: Gold Medal
2008- International Wine and Spirit Competition: Silver Medal
2008- Winemakers Choice International Awards: Diamond Award
2008- Swiss International Air Lines Wine Awards: Bronze Medal
2007- Veritas Awards: Silver Medal
2005- 2007 International Wine and Spirit Competition: Gold Medal
2006- Veritas Awards: Silver Medal
2006- International Wine Meeting of Fontevraud: "Grand Expression"

ageing : At its best within 3 - 4 years of vintage date.

in the vineyard : Simonsig Chenin Blanc was the first wine released by founder Frans Malan in 1968. The experience of nearly four decades of working with Chenin resulted in this new wine. We realised that Chenin grown on weathered shale gives the most intense perfumed fruit. Gently handled oak enhances the depth of flavour without obscuring the delicious fruitiness. The name means "Chenin with oak".

The 2009 harvest rekindled found memories of the classic surf movie, The Endless Summer, as it was a year of near perfect weather conditions with no end to the balmy, sun drenched days which lingered deep into April. This year the first meaningful rainfall only made its appearance at the end of the harvest, which allowed the longest possible hang time for the late varieties to reach maturity and refined flavour spectrums. The Chenin Blanc benefitted from the longer optimal ripening and already show finesse with soft smooth tannins and voluptuous, ripe flavours. Well-rounded wines, with good colour and outstanding fruit intensity are expected across the entire wine portfolio this year.

in the cellar : Barrel fermented in specially imported 400 litre French oak barrels and matured for 11 months. The subtle fruit requires careful handling of oak and only 33% new barrels add a subtle spiciness. Battonage (lees stirring) is practised early on to improve the mouthfeel.



Simonsig Family Vineyards

Stellenbosch

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