

Simonsig Chenin Blanc 2011

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 2011 Chenin blanc a perfect wine for any occasion.

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 : 14.5 % vol rs : 4.6 g/l pH : 3.48 ta : 5.95 g/l

type : White **style :** Dry **body :** Full

pack : Bottle **closure :** Screwcap

2010

2011 Platter's Guide - 3 stars

Wine Magazine Best Value Awards 2011 - 3 stars

2010 Veritas - 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

Wine Spectator 2007 - 86 rating

2006 Winemakers Choice Awards - Diamond Award

2005

Wine of the Month Club Winner 2006

2006 International Wine Meeting of Fontevraud - "Grande Expression"

2006 Critic's Challenge International Wine Competition, USA - Gold medal

Beverage Testing Institute's Chicago Value Challenge - 86 rating - Silver Medal "Top 50 Wines Under \$10"

Winemakers' Choice Awards 2005 - Diamond Award

Veritas 2005 - Silver

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

in the vineyard : Background

Simonsig Chenin Blanc was the first wine released by founder Frans Malan in 1968.

After 43 vintages it is now reaching new levels of popularity world wide. Chenin Blanc makes up 20% of the national vineyard and its versatility and fresh fruit appeal is being rediscovered.

about the harvest: Grapes are handpicked.

in the cellar : 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. Sur lie ageing is done to enhance flavour development and better mouth feel.

Simonsig Family Vineyards

Stellenbosch

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