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Simonsig Chardonnay 2010

Elegant gold colour. Trio of zesty lemon and lime. Hints of toasty hazelnuts collaborates with the delicate fruit flavours that ensures elegance and balance. Silky smooth textures coats the palate while lingering notes of roasted macadamia nuts persist on the aftertaste. The full bodied weight is nicely captured and refined by the acidity, adding finesse and mineral touch.

Creamy Artichokes and Mushroom Risotto. Crayfish Thermidor and Smoked Haddock in a creamy, saffron sauce. Chicken Cordon Bleu and Chicken A' La King. Creamy and fatty cheeses, not just Bries and Camemberts but Cheddar and Parmesan.



variety : Chardonnay | 100% Chardonnay
winery : Simonsig Family Vineyards
winemaker : Johan Malan
wine of origin : Stellenbosch
analysis : **alc :** 13.4 % vol **rs :** 1.7 g/l **pH :** 3.6 **ta :** 5.8 g/l
type : White **style :** Dry **body :** Full **wooded**
pack : Bottle **closure :** Cork

2010
2012 Chardonnay du Monde - Silver Medal
Veritas - Silver Medal
2009
2011 Platter's Guide - 3½ stars
2008
2009 Michelangelo Awards - Silver Medal

ageing : Delicious to drink now and will reward your patience with deeper complexity over 3 to 5 years from vintage.

in the vineyard : Background
Simonsig pioneered the first Chardonnay in South Africa and released their first Chardonnay vintage in 1978. Almost 30 years' experience brought the expert knowledge to find the ultimate combination where the best terroir and the most suitable Chardonnay clones combine to create classic quality wine. The deep red soils of Simonsig and the cool maritime climate of Stellenbosch is perfectly suited to fully express the nobility of Chardonnay.

Vintage Description
The 2010 vintage will be remembered as the smallest vintage in many years. Although the 2010 vintage was not a vintage of quantity it most definitely was one of quality and concentrated fruit. Chardonnay was one of the worst affected varieties with yields down by as much as 47% in one of our prime vineyards. In the cellar we experimented with more natural fermentation this year and we allowed fermentation temperatures to creep into the mid twenties, which created more glycerol resulting into a bigger and more powerful mouth feel.

about the harvest: Grapes were harvested at optimum ripeness to ensure an exuberant flavour profile.

in the cellar : Style of Wine
Full Bodied French oak matured Chardonnay

Vinification
Three clones of Chardonnay with different age and flavour profiles were identified and selected. Capturing these various flavour compounds during fermentation in 225L French Oak barrels is a magnificent blending tool. Malolactic fermentation together with regular battonage (lees stirring) creates a rich buttery texture.10 Months maturation in 40 New Oak and 60% Second fill barrels.

Simonsig Family Vineyards

Stellenbosch

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