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Simonsig Chenin Blanc 2012

Vibrant bright straw colour. The youthful notes of fresh tropical fruit capture the attention leading to an explosion of pears, guavas and sweet melon. Cutting edge acidity captures the palate creating a lingering mouthfeel filled with tropical fruit pockets. Unforgettable and undeniably fruit filled; this is a pleasurable wine with a silky smooth finish.

Easy drinking style. Enjoy while youthful and still showing fermentation bouquet. It pairs well with a seafood breyani, chicken breast with sauteed sliced mango, fruity stuffed quail or Mexican tacos.



variety : Chenin Blanc | 100% Chenin Blanc
winery : Simonsig Family Vineyards
winemaker : Johan Malan
wine of origin : Stellenbosch
analysis : **alc :** 13.78 % vol **rs :** 4.8 g/l **pH :** 3.41 **ta :** 6.1 g/l
type : White **style :** Dry **body :** Full
pack : Bottle **size :** 0 **closure :** Screwcap

2012
2012 Veritas Wine Awards - Gold Medal
2011
2012 Wine Enthusiast (USA) Jan/Feb - 88 Rating "Best Buy"
2012 Best Value Guide - 3½ stars
2012 SAA - 750ml: Premium Class
2012 SAA - 187ml: Economy Class
2010
2011 Platter's Guide - 3 stars
2011 Wine Magazine Best Value Awards - 3 stars
2010 Veritas - Gold Medal

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

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.

Vintage Description
The 2012 vintage will be remembered as a very dry year with the lowest rainfall logged in our records since 1976; 33% below our long term average. While yields were slightly lower than in 2011, cooler conditions resulted in better quality and more concentrated fruit. The 2012 harvest started earlier at lower alcohol levels, the 2012 Chenin Blanc is livelier and fresher than the 2010 and 2011 vintages.

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° - 12° C) 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.

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