

## Simonsig Chenin Avec Chêne 2010

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 Dalewood Winelands 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 : 5.1 g/l    pH : 3.3    ta : 7.1 g/l

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

**pack :** Bottle    **size :** 0    **closure :** Cork

### 2014

2014 Chenin Blanc Top 10 Challenge Winner

### 2012

2012 Veritas Wine Awards - Gold Medal

### 2009

2012 The International Wine Review - scored 90 points

2011 International Wine and Spirit Competition (IWSC) - Silver Best in Class

5-star rating in the Grand Chenin - Loire vs South Africa Tasting

2011 Top 100 SA Wine Challenge

2010 Veritas Awards - Silver Medal

### 2008

2010 Chenin Blanc Challenge - 4.5 stars

Winemakers Choice International Awards - Diamond Award

### 2007

2009 Platter's Guide - 4 stars

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

**in the vineyard :** The 2010 vintage will be remembered as the smallest vintage in many years. Virtually every force of nature, pests and fungal disease contributed to the smaller yields. Although the 2010 vintage was not a vintage of quantity it most definitely was one of quality and concentrated fruit. Chenin blanc has become one of Simonsig's brightest stars and every year it seems impossible to improve the quality, especially after the superb 2009 vintage. Being caught off guard when samples showed 23°B and the first loads arrived at 27°B, created quite a stir in the cellar. The sudden spurt in sugar levels was caused by a sweltering hot week at the end of February, fortunately some vineyards were picked at more civilised sugars. A combination of super ripeness and lower yields produced outstanding components with wonderful concentration.

**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 30% new barrels add a subtle spiciness. Battonage (lees stirring) is practiced early on to improve the mouthfeel.

Maturation: 11 months oakling. 30% New wood, 70% 2nd and 3rd fill.



Simonsig Family Vineyards  
Stellenbosch

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