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Simonsig Chenin Blanc 2013



The tropical flavours of this bright straw coloured wine leaps from the glass. On the nose the wine shows intense tropical fruit salad flavours, with beautiful hints of apricot, ripe pears and kiwi fruit. On the palate it shows freshness with a natural acidity, intense fruit flavours and a lingering fresh finish. The 2013 vintage is an elegant wine, perfect for any occasion. As a great food wine, it pairs exceptionally well with seafood.

Easy drinking style. Enjoy while youthful and still showing fermentation bouquet. Wine canalso be enjoyed with a seafood breyani, chicken breast with sautéd sliced mango, fruitystuffed quail or Mexican tacos

variety : Chenin Blanc | 100% Chenin Blanc
winery : Simonsig Family Vineyards
winemaker : Johan Malan
wine of origin : Stellenbosch
analysis : **alc :** 13.8 % vol **rs :** 4.8 g/l **pH :** 3.4 **ta :** 5.6 g/l
type : White **style :** Dry **body :** Full **taste :** Fruity
pack : Bottle **size :** 750ml **closure :** Screwcap

2013
2013 Veritas: Silver Medal
2012
2012 Veritas Awards : Gold Medal
2012 Wine Advocate : 90 Points
2012 Best Value Guide: 3½ stars
2012 Chenin Blanc Classic Top 10: 2½ stars
2012 John Platter Wine Guide: 3 stars
2012 SAA: 750ml: Premium Class
2012 SAA: 187ml: Economy Class
2011
2011 Veritas: Silver Medal
2011 Platter's Guide: 3 stars
2011 Wine Magazine Best Value Awards : 3 Stars
2010
2010 Veritas: Gold Medal
2009
2009 Michelangelo Awards: Gold Medal
2009 John Platter : Superquaffer of the Year Award – most drinkable, best value-for-money wine of 2009
2008
2008 Veritas: Silver Medal

ageing : Early drinking style, at its best within two years from vintage dat

in the vineyard : The winter of 2013 was wet, cold and exactly what the vines needed after the abnormal dry conditions that prevailed during the previous year. The cooler conditions extended into the early parts of summer, but December was the hottest in 47 years of recorded history in Stellenbosch. The wet and cold soils caused later budding and the vintage started later than normal.

about the harvest: Grapes were handpicked.

in the cellar : The grapes were then crushed and some lots are given overnight skin contact. Juice is cold settled to brilliant clarity and inoculated with selected yeast strains well known for producing very fruity wines. Fermentation temperature is kept between 12 – 14°C to ensure a nice slow fermentation and optimal fruit flavour production

Simonsig Family Vineyards

Stellenbosch
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