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Simonsig Chardonnay 2011



Bright straw colour. On the nose the wine shows intense ripe yellow apple aromas with hints of citrus and seductive spice. The palate is filled with delicate citrus and lemon flavours, characteristic of Chardonnay with roasted macadamia nuts and spice undertones. The full body weight is beautifully balanced by the acidity, adding finesse and a mineral touch. Made in a traditional style, this Chardonnay has all the attributes to develop beautifully with further ageing.

Ideal with most seafoods such as fresh wild oysters, creamy crayfish pasta, fish carpaccio, fish curry or shellfish salad. Alternatively rich cheese like ripe camembert, Pont le Eveque or Reblochoncan can be served with this wine. Serve between 14° -and 16°C.

variety : Chardonnay | 100% Chardonnay
winery : Simonsig Family Vineyards
winemaker : Johan Malan
wine of origin : Stellenbosch
analysis : **alc :** 13.28 % vol **rs :** 3.7 g/l **pH :** 3.49 **ta :** 6.1 g/l
type : White **style :** Dry **body :** Full **wooded**
pack : Bottle **size :** 0 **closure :** Screwcap

Chardonnay 2011: 2013 John Platter Wine Guide: 3½ stars
Chardonnay 2011: 2012 Veritas: Silver Medal
Chardonnay 2010: Best Value Awards 2013: 3 stars
Chardonnay 2011: 2011 Veritas: Silver Medal
Chardonnay 2010: Chardonnay du Monde 2012: Silver Medal
Chardonnay 2010: 2012 John Platter Wine Guide: 3 stars
Chardonnay 2009: 2011 Platter's Guide: 3½ stars
Chardonnay 2009: Neil Martin Rating: 92 points
Chardonnay 2009: 2010 Veritas: Silver Medal
Chardonnay 2008: 2009 Michelangelo Awards: Silver Medal
Chardonnay 2007: Chardonnay-du-Monde 2009: Silver Medal
Chardonnay 2007: 2009 Platter's Guide: 4 stars
Chardonnay 2007: Veritas 2008: Silver Medal
Chardonnay 2007: International Wine and Spirit Competition 2008: Bronze Medal
Chardonnay 2006: Veritas 2007: Silver Medal
Chardonnay 2005: Veritas 2007: Gold Medal
Chardonnay 2005: Monde Selection 2007: Bronze Medal
Chardonnay 2005: Chardonnay du Monde 2007: Silver Medal
Chardonnay 2004: Veritas 2006: Silver Medal
Chardonnay 2004: Winemakers Choice Awards 2006: Diamond Award
Chardonnay 2003: Chardonnay du Monde 2006: Bronze Medal, Veritas 2004: Silver Medal
Chardonnay 2002 Veritas 2003: Gold Medal, USA Wine Spectator: 2004: 88 points, Chardonnay du Monde 2004: Silver Medal

ageing : This wine can be enjoyed now and will reward patience with deeper complexity over three to five years from vintage.

in the vineyard : Background
As one of the first South African Chardonnay producers, Simonsig released their first Chardonnay vintage in 1978. With more than 30 years experience, Simonsig has accumulated expert knowledge to combine the finest terroir and the most suitable Chardonnay clones to create a classic quality wine. The deep red soils of Simonsig and the cool maritime climate of Stellenbosch are perfectly suited to fully express the nobility of Chardonnay.

Vintage Description
The 2011 harvest will go down in history as windy, very dry and slightly warmer than normal. The prolonged heat was not necessarily a negative as these conditions benefit certain varieties like Chardonnay. With healthy fruit and excellent concentration of flavours, the grapes were very promising from the start.

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
Only top quality, hand selected grapes are harvested at optimum ripeness according to their flavour profile. Following a more natural winemaking philosophy, 78% of the blend was left to ferment naturally. 22% of the final blend fermented naturally in new French oak barrels and 78% in 2nd fill French oak barrels. Wine in the new barrels underwent malolactic fermentation with regular battonage contributing to the complexity and diversity of the wine. The wine spent 11 months in barrel.

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