

## Simonsig Chenin Blanc 2014

The wine has a bright straw colour that makes a distinctive presence of passion fruit, watermelon and guava. With a lively acidity it pronounces the fruit and coats the palate. An abundance of kiwi fruit with tropical nuances satisfies the palate. The Chenin Blanc 2014 is really a showstopper and is suited for any occasion.

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

**variety :** Chenin Blanc | 100% Chenin Blanc

**winery :** Simonsig Family Vineyards

**winemaker :** Johan Malan

**wine of origin :** Stellenbosch

**analysis :** alc : 13.73 % vol    rs : 4.6 g/l    pH : 3.42    ta : 5.7 g/l

**type :** White    **style :** Dry    **body :** Full    **taste :** Fruity

**pack :** Bottle    **size :** 750ml    **closure :** Screwcap

### 2014

2014 Veritas Wine Awards : Double Gold

2014 Mundis Vini Wine Competition : Gold

### 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 date

Simonsig Chenin Blanc was the first wine released by founder Frans Malan in 1968. This versatile varietal appeals with fresh fruit flavours and is reaching new levels of popularity worldwide.

**in the vineyard :** The 2014 vintage was quite a challenge. With the heat waves in February and winter's rain in March it created a juggling match of when and what to pick. Not only was it nerve racking but tested our endurance starting on the 23rd of January and finishing 14th of April. Nevertheless the quality of the Chenin Blanc was outstanding with ripe luscious fruit and good acidities. At Simonsig we label 2014 as a super Chenin Blanc vintage. Watch this space.

**about the harvest:** Grapes are handpicked.

**in the cellar :** The grapes are 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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