

Simonsig Chenin Avec Chêne 2012

Bright pale gold colour with limpid appearance in the glass. Inviting citrus blossoms, toasty oak and honey aromas combine perfectly with the spicy cinnamon sugar expressions on the nose. An array of caramelised baked apple and ripe pear flavours with hints of dried apricots persistently run all the way to the finish. The hallmark zesty acidity of Chenin blanc keeps the wine fresh and finely balanced to finish with a classic mineral note.

This is a true gastronomic wine and works wonderfully with most foods from sushi to piquant ripe creamy cheeses such as Epoisse or Dalewood Winelands Camembert. Do not over chill – serve at 14 – 16°C.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Simonsig Family Vineyards

winemaker : Johan Malan

wine of origin : Stellenbosch

analysis : alc : 13.99 % vol rs : 3.8 g/l pH : 3.27 ta : 5.9 g/l

type : White **style :** Dry **body :** Full **wooded**

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

2012

2014 Concours Mondial De Bruxelles: Gold Medal

2014 Veritas: Gold Medal

91 Points Wine Advocate - November 2013

2010

2014 Wine of the Month Club Awards: The Reserve Club

2014 Standard Bank Chenin Blanc Top 10: Winner

2013 Wine of the Month Club Awards: Best Chenin Blanc

2013 20th Concours Mondial de Bruxelles: Silver Medal

2013 Platter's Guide: 4 Stars

2012 Veritas Awards : Gold medal

2009

93 Points Wine Advocate - May 2012

2011 Platter's Guide: 4 stars

Wine Magazine 2010 Chenin blanc Challenge: Top 12

Wine Magazine: 4 stars in February 2011 issue

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.

Heritage

Simonsig Chenin Blanc was the first wine released by founder Frans Malan in 1968. The experience of more than four decades of working with Chenin blanc resulted in this lightly wooded version. We realised that Chenin blanc grown on weathered shale gives the most intense perfumed fruit. Gently handled oak enhances the depth of flavour without obscuring the delicious fruitiness. The name of this wine means "Chenin with oak.

in the vineyard : The 2012 vintage will be remembered as a very dry year with the lowest rainfall logged in our records since 1976, 33% below the 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 a little later than usual on 18 January and ended 87 days later on 13 April. The Simonsig Chenin Blanc 2012 is livelier and fresher than the previous two vintages as grapes were harvested earlier to achieve lower alcohol levels.

about the harvest: Grapes from our oldest Chenin blanc vineyard (1986) were picked



early in March at 25°Balling and were left overnight on the skins.

in the cellar : Barrel fermented took place in 400 litre French oak using cultured yeast. Battonage was done to enhance mouthfeel while malolactic fermentation was avoided. Extra care was taken to respect the Chenin blanc fruit and only 8% of the wine was matured in new barrel.

Wood Maturation: 11 months oakling. 8% New wood, the balance 2nd, 3rd and 4th fill.

Simonsig Family Vineyards

Stellenbosch

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