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Simonsig Chenin Blanc 2015



The wine displays a bright straw colour with a youthful expression of ripe pears, guavas and sweet melons. The fresh acidity adds to the longevity of these flavours. The tropical fruit flavours form the core of this wine, where hints of green figs and kiwi fruit showcase dimension. The Chenin Blanc 2015 is made in a style that is suited for any occasion.

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 :** 13.49 % vol **rs :** 4.6 g/l **pH :** 3.35 **ta :** 6.6 g/l
type : White **style :** Dry **body :** Full **taste :** Fruity
pack : Bottle **size :** 750ml **closure :** Screwcap

2014
2015 Decanter Wine Awards: Silver Medal
2015 Platter's Guide: 3½ Stars
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 2015 harvest is definitely one for the books. We had the earliest start in decades. Warmer weather in August resulted in earlier bud break, after which a warm, dry, windy summer accelerated ripening by approximately two weeks. The dry weather also led to a very healthy vintage. We started picking Chenin Blanc on the 9th of February and literally hopped from one block to another. It was a case of fast and furious; picking all the Chenin Blanc in pristine condition and where the sugar levels were one of the main precursors. The healthy vineyards delivered grapes with beautiful layers of fruit and we are very excited about the results of the 2015 vintage.

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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