

## Simonsig Chenin Avec Chêne 2014

Bright golden colour with a limpid appearance. An orchard of citrus blossoms, honey kisses and seductive oak notes. Sweet layers of pineapple and caramelised baked apple embroider the mid-palate. A great follow through due to the zesty and vibrant acidity.

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 : 13.32 % vol   rs : 3.8 g/l   pH : 3.32   ta : 7.1 g/l

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

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

### 2014

2015 Veritas Awards: Bronze Medal

2015 Tim Atkins: 93 Points

### 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".

### Style of Wine

Full bodied Chenin blanc matured in wood.

**in the vineyard :** The 2014 vintage was quite a challenge. The heat waves in February and rain in March it created a juggling match of when and what to pick. Not only was this nerve racking but conditions tested our endurance with the harvesting 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.

**about the harvest:** Grapes from our oldest Chenin blanc vineyard (1986) were picked early in March at 24.5°Balling.

**in the cellar :** Barrel fermented in 400 litre French and a small percentage Hungarian oak using cultured yeast. Battonage was done to enhance mouthfeel while MLF was prevented. Extra care was taken to respect the Chenin blanc fruit and that is why we made use of second, third and older barrels for maturation.

Wood Maturation: 10 months oaking. 87% French oak, 7% Hungarian and 6% Unwooded. 7% 2nd and 3rd and the rest older.

## Simonsig Family Vineyards

Stellenbosch

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