

Simonsig Chenin Avec Chêne 2015

Bright golden colour with a limpid appearance. Floral and fresh citrus notes with undertones of freshly cut pineapple. The palate is filled with mouth-watering flavoured tropical fruits like pears and apricots. The 2015 Chenin Avec Chêne has a real zesty acidity with slight notes of oakiness giving this wine a great balance and structure.

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 : 13.88 % vol rs : 2.3 g/l pH : 3.39 ta : 6.3 g/l

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

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

2014

2016 Platter's Guide: 4 stars

2015 IWSC: Gold Medal

2015 Standard Bank Chenin Blanc Top 10 Challenge: Winner

2015 Tim Atkin SA Wine Report 2015: 93 points

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 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 were all hand-picked and well sorted from our oldest Chenin Blanc vineyard (1986).

in the cellar : Juice was inoculated with a selected yeast culture and fermentation started in a stainless steel tank and fermented at about 12°C. When the juice reached a balling of about 5 it was transferred to 400 litre French oak barrels (3rd and 4th fill) to complete fermentation. The wine spent a total of 9 months in barrel and no malolactic fermentation took place.

Wood Maturation: 9 months oaking. 100% French oak 3rd and 4th fill barrels.

Simonsig Family Vineyards

Stellenbosch

021 888 4900

www.simonsig.co.za