

## Simonsig Chardonnay 2015

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The wine exhibits a golden dust colour. An abundance of yellow apple is wrapped in lemon and lime with seductive notes of toasty hazelnuts. The silky smooth texture coats the palate creating a mouthfeel filled with delicate citrus. The wine has a fresh crisp acidity with slight notes of oakiness.

Ideal with pasta, poultry and fish. Delicious with asparagus and melted butter, mild Indian Korma, soufflés and quiches. Creamy cheese like ripe Winelands Camembert, Pont le Eveque or Reblochon. Do not serve too cold: 14-16°C should be perfect.

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**variety :** Chardonnay | 100% Chardonnay

**winery :** Simonsig Family Vineyards

**winemaker :** Johan Malan

**wine of origin :** Stellenbosch

**analysis :** alc : 13.5 % vol    rs : 3.1 g/l    pH : 3.3    ta : 6.4 g/l

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

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

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**2017**

Chardonnay du Monde 2017: Silver Medal

**2014**

2016 Platter's Guide: 3½ Stars

2015 Veritas Awards: Silver Medal

**2013**

2015 Platter's Guide: 3 stars

2015 TOP SA Wine Challenge

2014 Concours Mondial De Bruxelles Competition: Gold Medal

**2012**

2014 John Platter Wine Guide: 3½ Stars

2013 Veritas Awards: Silver Medal

2013 International Wine & Spirits Competition: Silver Medal

**2011**

2013 John Platter Wine Guide: 3½ stars

2012 Veritas: Silver Medal

**2010**

Best Value Awards 2013: 3 stars

Chardonnay du Monde 2012: Silver Medal

2012 John Platter Wine Guide: 3 stars

**2009**

2011 Platter's Guide: 3½ stars

Neil Martin Rating: 92 points

2010 Veritas: Silver Medal

**2008**

2009 Michelangelo Awards: Silver Medal

**2007**

Chardonnay-du-Monde 2009: Silver Medal

2009 Platter's Guide: 4 stars

Veritas 2008: Silver Medal

International Wine and Spirit Competition 2008: Bronze Medal

**2006**

Veritas 2007: Silver Medal

**2005**

Veritas 2007: Gold Medal

Monde Selection 2007: Bronze Medal

Chardonnay du Monde 2007: Silver Medal

**2004**

Veritas 2006: Silver Medal

Winemakers Choice Awards 2006: Diamond Award

**2003**

Chardonnay du Monde 2006: Bronze Medal, Veritas 2004: Silver Medal

**2002**

2003 Veritas: Gold Medal, USA Wine Spectator: 2004: 88 points, Chardonnay du Monde 2004: Silver Medal

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**ageing :**

Delicious to drink now and will reward your patience with deeper complexity over three to five years from vintage.

**Heritage**

In 1978 Simonsig Estate released their first Chardonnay, making them one of the first South African Estates to release a wine of this variety. With more than three decades of experience in producing Chardonnay, Simonsig has identified the ultimate combination where the best terroir and the most suitable Chardonnay clones combine to create wines of classic quality. The deep red soils of Simonsig and the cool maritime climate of Stellenbosch is perfectly suited to express the nobility of Chardonnay to the full.

**Style of Wine**

Full bodied French oak matured 100% Chardonnay.

**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.

**about the harvest:**

Only top quality hand selected grapes are harvested at optimum ripeness according to their flavour profile.

**in the cellar :**

Fermentation took place in French oak barrels – 25% new French oak and 75% 2nd and 3rd fill. Wine in new barrels underwent malolactic fermentation to add complexity to the wine. The wine aged for 6 months in barrel with regular battonage.

## Simonsig Family Vineyards

Stellenbosch

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[www.simonsig.co.za](http://www.simonsig.co.za)