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Simonsig Chardonnay 2015



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.

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

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

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 the in barrel with regular battonage.

Simonsig Family Vineyards
Stellenbosch
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