

Simonsig Chenin Blanc 2016

The wine displays a light straw colour. The 2016 Chenin blanc screams tropical fruit in a glass. An array of white pear and melon with an undertone of quava. The synergy between the acid and the fruit makes this wine a super quaffer. An unpretentious wine that over delivers on the nose and palate, stating itself as an any occasion companion.

Beetroot and Citrus salad with goat's cheese. Steamed mussels with a garlic cream sauce. Whole chicken on the fire with root vegetables and if all else fails just on its own for pure enjoyment.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Simonsig Family Vineyards

winemaker : Johan Malan

wine of origin : Stellenbosch

analysis : alc : 13.7 % vol rs : 4.2 g/l pH : 3.3 ta : 6.2 g/l

type : White **style :** Dry **body :** Full **taste :** Fruity

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

2016

2016 Veritas Wine Awards: Gold

2015

2016 Concours Mondial de Bruxelles: Silver Medal

2016 Platter's Guide: 3½ stars

2015 Veritas: Gold Medal

2015 IWSC: Gold

2015 Mundus Vini Competition: Gold Medal

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 :

It was a challenging, early and very dry harvest. Water supplies had a great impact on the 2016 harvest, especially where vineyards were not buffered against the heat. However, the dry conditions led to the vineyards and grapes being very healthy overall. Most other regions especially the Swartland produced significant smaller crops, but at Simonsig Estate we produced 2% more than 2015. The Chenin blanc grapes were in a pristine condition. It was quite a challenge picking the various blocks on time, before the sugar levels sky rocketed. We were able to produce beautiful building blocks with an abundance of fruit and depth. I will just say "Watch this space"

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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