

## Simonsig Chenin Avec Chêne 2016

Bright pale golden colour. On the nose the wine shows Bright pale golden colour. On the nose the wine shows fresh floral and honey notes with hints of gooseberries and toasty oak aromas. The palate is filled with layers of dried fruit flavours. The wine has a zesty fresh acidity that adds to the freshness, resulting in a long lingering aftertaste.

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 : 13.4 % vol rs : 3.2 g/l pH : 3.4 ta : 6.2 g/l

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

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

2015: 2016 National Wine Challenge: Dubblegold

2017: Platter's Guide: 4 stars

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

2016: National Wine Challenge: Dubble gold

**ageing :** At its best within 3 – 4 years of vintage date.

Simonsig Chenin blanc was the first wines released by founder Frans Malan in 1968. The experience of more than four decades of working with Chenin resulted in this new wine. We released that Chenin 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 means Chenin with Oak.

**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 (1968).

**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 11 months in barrel and no malolactic fermentation took place.



**Simonsig Family Vineyards**

Stellenbosch

021 888 4900

www.simonsig.co.za

