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Simonsig Chenin Blanc 2017

The wine displays a light straw colour with a green tinge. Rays of tropical fruit makes for a grand entrance. Layers of guava, kiwi, green melon and hints of grapefruit paints the palate. The balanced acidity carries the fruit and yet again the 2017 Chenin Blanc claims its title as a super quaffer.

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 :** 3.9 g/l **pH :** 3.5 **ta :** 5.7 g/l
type : White **style :** Dry **body :** Full **taste :** Fruity
pack : Bottle **size :** 750ml **closure :** Screwcap

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 variety appeals with fresh fruit flavours and is reaching new levels of popularity worldwide.

in the vineyard : The dry warm weather produced grapes with small berries with great fruit intensity. The cooler nights and warmer days during the ripening period resulted in grapes with excellent colour and fruit formation. The Chenin blanc 2017 did not disappoint, we were delighted with the quality and intense fruit spectrum from the various blocks. We selected a few blocks that we picked earlier to obtain the natural acidity of the wine and then there were blocks that we pushed for optimal ripeness to capture the broad fruit spectrum.

about the harvest: Grapes are handpicked.

in the cellar : 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.

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