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Simonsig Chardonnay 2016

The characterful Chardonnay with its bright straw colour showcases an abundance of white and yellow peach, quince and hints of citrus blossom. A seductive creaminess coats the palate, lending complexity and structure. The wine has a well-balanced acidity with beautifully integrated oak and hints of nuttiness.

Ideal with seafood dishes like fresh wild oysters, fish carpaccio, fish curry, creamy crayfish pasta and shellfish salad. Creamy cheeses 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 :** 13.44 % vol **rs :** 3.1 g/l **pH :** 3.34 **ta :** 6.6 g/l
type : White **style :** Dry **body :** Full **wooded**
pack : Bottle **size :** 750ml **closure :** Screwcap



ageing : Delicious to drink now and will reward your patience with deeper complexity over 3 to 5 years from vintage.

Simonsig pioneered the first Chardonnay in South Africa and we released our first vintage in 1978. More than 30 years of experience has given us the knowledge to combine the best terroir and most suitable Chardonnay clones to create classic, elegant wines.

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 Chardonnay grapes were healthy and picked at optimum ripeness to create multiple layers of fruit.

The deep red soils of Simonsig and the cool maritime climate of Stellenbosch is perfectly suited to fully express the nobility of Chardonnay.

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 – 35% 1st, 53% 2nd and 12% other. The wine aged for 10 months. No malolactic fermentation took place.

Simonsig Family Vineyards

Stellenbosch
021 888 4900
www.simonsig.co.za