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Simonsig Chenin Blanc 2018

The wine displays a light honey colour, depicting rays of sunshine. Nuances of passion fruit blossoms makes for a grand entrance, followed by notes of kiwi and green melon. This youthful freshness is complimented by the balanced acidity. The 2018 Chenin Blanc claims it delicious super quaffer status that will exceed many expectations.

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 :** 13.76 % vol **rs :** 3.8 g/l **pH :** 3.4 **ta :** 5.8 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.

in the vineyard : The 2018 vintage was really challenging due to the prolonged drought, which some believe to be the worst in 100 years, accompanied by water restrictions. The expertise of the vineyard team and cellar were definitely put to the test by the warm and dry climatic conditions. In the vineyard and in the cellar we adapted our practices to decrease the effect of water shortage. The dry weather throughout the season did have its advantages as vines were healthy, with little or no pests or diseases being recorded in most regions. Due to the dry, warm weather it resulted in smaller berries, but with great intensity. We targeted certain blocks and picked at various ripening levels to obtain fruit and natural acidity. The Chenin Blanc did not disappoint.

about the harvest: Grapes are handpicked.

in the cellar : Grapes are handpicked, 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

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