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Simonsig Chardonnay 2017

This characterful Chardonnay with its bright straw colour showcases concentrated peach aromas with citrus undertones. A suggestion of roasted almonds contributes to the richness of this Chardonnay. A seductive creaminess coats the palate, lending complexity and structure. The wine has a well-balanced acidity that contributes to a beautiful lingering finish.

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 :** 13.34 % vol **rs :** 2.8 g/l **pH :** 3.4 **ta :** 6.4 g/l
type : White **style :** Dry **body :** Full **wooded**
pack : Bottle **size :** 750ml **closure :** Screwcap

Vintage 2017
2019 Prescient Chardonnay Report - 93 Points

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

in the vineyard : The 2017 vintage was a challenging one that led to a smaller, but very promising harvest for the Stellenbosch region. The dry warm weather produced grapes with small berries and great fruit intensity. The cooler nights and warmer days during the ripening period resulted in grapes with excellent colour and fruit formation. The Chardonnay 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: Only top quality hand selected grapes are harvested at optimum ripeness.

in the cellar : Only top quality hand selected grapes are harvested at optimum ripeness according to their flavour profile. Fermentation took place in French oak barrels - 40% 1st, 19% 2nd and 41% other. The wine aged for 9 months. No malolactic fermentation took place.

Simonsig Family Vineyards

Stellenbosch
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