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Simonsig Chenin Blanc 2019

The wine displays a bright effervescent colour with a green tinge. The expressive fruit notes bounce from passion fruit to apple and pear. Nuances of kiwi and green melon depict the versatility of the 2019 Chenin blanc. The youthful multilayered freshness is complimented by a balanced acidity. The 2019 Chenin blanc claims its delicious super quaffer status that pushes many boundaries.

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 :** 13.57 % vol **rs :** 3.5 g/l **pH :** 3.29 **ta :** 5.7 g/l
type : White **style :** Dry **body :** Full **taste :** Fruity
pack : Bottle **size :** 750ml **closure :** Screwcap

2019 Veritas Wine Awards - Silver

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. Over the years this wine has gone from strength to strength. The 2019 Chenin blanc embraces its versatility and showcases multi layers of fresh fruit.

in the vineyard : One of the major influences on the 2019 harvest was the preceding winter which saw 70% more rainfall than the previous year - one recognised as among the driest in the history of the Cape Winelands. An unexpected warm spell in June 2018 saw temperatures rising to above 30°C, pushing the vineyards to uneven budding and patchy ripening as the berries gained sugar and colour. The uneven ripening posed a real challenge for the harvest teams. Chenin blanc is a very important variety for Simonsig and to capture the multi-layer fruit spectrum we pick in various stages of ripening. It is of utmost importance that we have components with a crisp freshness that retains a natural acidity, giving some delicious mineral flavours to the wine. This year it was less common to see Chenin blanc reaching the upper level of ripeness at 25/26°B, where some raisin berries are found, despite us letting the bunches hang longer. Nevertheless 2019 delivered building blocks with a fantastic aroma spectrum, from elegant to fuller blockbuster wines.

about the harvest: Grapes are handpicked.
This year it was less common to see Chenin blanc reaching the upper level of ripeness at 25/26°B

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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