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Simonsig Chardonnay 2018

This playful Chardonnay has a light straw colour. A symphony of stone fruit aromas is complimented by hints of fresh lime. Concentrated flavours of
apricots and sun ripe apples further excite the palate. French oak maturation contributes to a seductive creaminess on the palate.

Ideal with seafood dishes like fresh wild oysters, fish carpaccio, fish curry, creamy crayfish pasta and shellfish salad, as well as, 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 : Michael Malan
wine of origin : Stellenbosch
analysis : **alc :** 13.99 % vol **rs :** 3.8 g/l **pH :** 3.06 **ta :** 7.2 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 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 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 minimise the effect of the 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. The dry, warm weather resulted in smaller berries, but with great intensity. The 2018 Chardonnay delivered a wine with beautiful balance

about the harvest: Only top quality hand selected grapes are harvested at optimum ripeness.

in the cellar : Delicious to drink now, but patience will be rewarded with deeper complexity from 3 to 5 years from vintage.

Simonsig Family Vineyards

Stellenbosch
021 888 4900
www.simonsig.co.za