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Simonsig Chardonnay 2020

A beautiful Chardonnay with a light straw colour. Inviting aromas of white peach, lemon and brioche on the nose are followed by toasted nuts. On the palate, layers of citrus and stone fruits are followed by complex toasty aromas from oak maturation. The wine shows plenty of power which is complimented beautifully by fresh acidity and a persistent finish. The ideal companion to seafood and poultry dishes.

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 :** 13.27 % vol **rs :** 2.61 g/l **pH :** 3.38 **ta :** 6.35 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.

Simonsig Family Vineyards

Stellenbosch
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