

Simonsig Chenin Avec Chêne 2020

This Chenin blanc displays a light golden hue. On the nose, citrus blossom and lemon tart are complimented by layered stone fruits and nuts. White peach, gooseberries and dried fruits coat the palate while a touch of oak contributes complexity and spice. Well-structured with fresh acidity and a long lingering aftertaste.

This is a true gastronomic wine and works wonderfully with plainly grilled fish or chicken to piquant ripe creamy cheeses like Epoisse or Dalewood Winelands Camembert. Do not overchill – serve at 14 – 16°C.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Simonsig Family Vineyards

winemaker : Johan Malan

wine of origin : Stellenbosch

analysis : alc : 13.2 % vol rs : 3.1 g/l pH : 3.15 ta : 6.8 g/l

type : White **style :** Dry **body :** Full **wooded**

pack : Bottle **size :** 750ml **closure :** Cork

ageing : At its best within 3 – 4 years of vintage date.

Simonsig Chenin Blanc was the first wine released by founder Frans Malan in 1968. The experience of more than four decades of working with Chenin resulted in this new wine. We realised that Chenin grown on weathered shale gives the most intense perfumed fruit. Gently handled oak enhances the depth of flavour without obscuring the delicious fruitiness. The name means "Chenin with oak".



Simonsig Family Vineyards

Stellenbosch

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