

Simonsig Cape Fox Chardonnay 2022

This oaked Chardonnay presents a bouquet of ripe yellow fruit, imparting richness and a lovely mouthfeel to the wine. It reveals subtle nuances of beeswax and spice, complemented by hints of lemon meringue and toast. The wine boasts an elegant structure, with a soft texture and a lingering finish.

This Chardonnay is ideal when paired with fresh oysters, creamy seafood pasta, mushroom dishes or poached crayfish. It would also complement a citrus and goat's cheese salad beautifully, as well as grilled chicken. Alternatively, it is delicious on its own for pure enjoyment.

variety : Chardonnay | 100% Chardonnay

winery : Simonsig Family Vineyards

winemaker : Michael Malan

wine of origin : Stellenbosch

analysis : alc : 12.5 % vol rs : 2.6 g/l pH : 3.26 ta : 6.3 g/l

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

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

Simonsig released its first vintage of Chardonnay 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. The wine takes its name from the Cape Fox (*Vulpes chama*) – a small and agile mammal that can often be spotted in the winelands, flourishing in the very same environment that yields our noble Chardonnay grapes.

in the vineyard : Ideal winter conditions that supplemented water reserves and contributed to even growth provided an excellent foundation for the 2022 vintage. A challenging growing season was characterised by vigorous growth and high fungal and weed pressure. The region anticipates another classic Stellenbosch vintage.

about the harvest: Only top-quality hand selected grapes were harvested at optimum ripeness according to their flavour profile.

in the cellar : The juice was cold settled to brilliant clarity and inoculated with selected yeast strains to undergo fermentation in barrel. The fermentation temperature was kept below 15°C to ensure a nice, slow fermentation and optimal fruit flavour production. No malolactic fermentation took place, but occasional battonage was carried out.



Simonsig Family Vineyards

Stellenbosch

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