

## Simonsig Starting Blocks Chenin Blanc 2024

**Winemaker's Description** This Chenin Blanc opens with lifted aromatics, showcasing a vibrant bouquet of lemon zest, crisp green apple and a hint of yellow peach and transitions seamlessly into tropical notes of passion fruit and candied pineapple, adding a delightful sweetness to the mid-palate. Despite its lively acidity, the wine maintains a creamy texture that elegantly coats the mouth, providing a balanced and harmonious finish.

This wine pairs wonderfully with a beetroot and citrus salad topped with goat's cheese, and complements steamed mussels in a garlic cream sauce. It is also an excellent choice alongside whole chicken cooked over the fire with root vegetables. However, if all else fails, it can be enjoyed on its own for pure pleasure.

Serve between 10-12°C

**variety :** Chenin Blanc | 100% Chenin Blanc

**winery :** Simonsig Family Vineyards

**winemaker :** Johan Malan

**wine of origin :** Stellenbosch

**analysis :** alc : 13 % vol rs : 4 g/l pH : 3.34 ta : 6.4 g/l

**type :** White **style :** Dry **body :** Full **taste :** Fruity

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

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, with 2024 seeing 56 consecutive vintages of Chenin Blanc at Simonsig.

**in the vineyard :** The 2024 growing season will be remembered for many reasons. Excellent winter conditions were followed by a historic storm with gale-force winds and torrential rain at the start of the season. Subsequently, a prolonged warm and dry period led to the smallest harvest in two decades in the Cape Winelands due to small berries and low bunch weights. The quality of the 2024 vintage will be memorable for years to come.

**about the harvest:** Grapes are handpicked.

**in the cellar :** Grapes were crushed, with some lots undergoing overnight skin contact. The juice was cold settled to achieve brilliant clarity before being inoculated with selected yeast strains known for producing very fruity wines. Fermentation temperatures were maintained between 12 and 14°C to ensure a slow fermentation and optimal fruit flavor production.



### Simonsig Family Vineyards

Stellenbosch

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