

## Simonsig Langbult Steen 2023

This Chenin Blanc presents a light straw hue with green undertones, indicating its youthfulness. The nose offers citrus and orchard blossoms, dominated by lemon blossoms with hints of greengage jelly and green apple. Additional aromas of ripe peach, apricot, and lemon zest emerge, with a subtle touch of tropical fruits adding complexity. On the palate, bright acidity provides a refreshing character, complementing the flavours of lemon, peach, and apricot. Oak undertones provide structural support without overshadowing the fruit.

This Chenin Blanc, a true gastronomic delight, pairs wonderfully with simply grilled fish or chicken as well as ripe, creamy cheeses such as Epoisse or Dalewood Winelands Camembert. Avoid overchilling; serve at 14-16°C.

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

**winery :** Simonsig Family Vineyards

**winemaker :** Johan Malan

**wine of origin :** Stellenbosch

**analysis :** alc : 12.62 % vol   rs : 3 g/l   pH : 3.32   ta : 5.9 g/l

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

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

**ageing :** Can be enjoyed now or cellared for 5 to 8 years.

Chenin Blanc is part of our DNA at Simonsig. The journey began with this iconic cultivar in 1968 when Chenin Blanc was the first wine bottled and labelled under the Simonsig brand. Years of experience in working with this cultivar have culminated into the Langbult Steen, previously known as Chenin avec Chêne. The single vineyard Langbult Steen ("long hill Chenin Blanc"), from which the wine takes its name, has been certified as an official heritage vineyard with old vine status as from the 2022 vintage, ushering in a new era for the wine.

**in the vineyard :** Located in the northern reaches of Stellenbosch, this vineyard has been tended to by three generations of the Malan family. Here, on ancient, weathered shale soils, robust old vines have flourished since 1987. Situated at an altitude between 100 and 150 meters above sea level, this 6-hectare single vineyard is shielded from harsh winds while benefiting from a gentle north-eastern aspect.

Following a cold, dry winter in 2022, spring and early summer experienced a prolonged dry spell. December rains provided crucial relief for Cape vineyards, aiding fruit set and invigorating vines for the impending harvest. Temperate temperatures during harvest, making it the second coldest in a decade, fostered optimal grape ripening.

**about the harvest:** Grapes from our oldest Chenin Blanc vineyard were harvested at four different ripeness levels and vinified separately to ensure complex flavour expressions and balance in the wine

**in the cellar :** To preserve elegance and freshness, the grapes underwent whole-bunch pressing. The final, ripe picking was crushed and left on the skins for 6-8 hours to maximize flavour extraction. The juice was then transferred to French oak barrels, predominantly 300 and 400 litres in size, with approximately 12% being new barrels, for spontaneous fermentation. After vinification, the wine underwent 12 months of ageing on primary lees with regular batonnage during the initial months to enhance complexity and texture.



## Simonsig Family Vineyards

**Stellenbosch**

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