

Simonsig Needless to Say Rosé 2024

This rosé blend captivates with its delicate light pink hue. On the nose, it bursts with enticing aromas of grapefruit, summer strawberries, and a hint of passionfruit. Despite its light body, the wine is remarkably flavourful, each sip offering a harmonious balance of bright citrus and luscious berry notes. The vibrant grapefruit and ripe strawberry flavours are perfectly complemented by the tropical nuances of passionfruit, creating a refreshing and invigorating profile. The finish is crisp and clean, leaving a lingering impression of balanced fruitiness and subtle creaminess.

This wine pairs well with seafood pasta, fresh salads with a salmon twist, various Thai food dishes and sushi.

variety : Chenin Blanc | 65% Chenin Blanc, 35% Pinotage

winery : Simonsig Family Vineyards

winemaker : Johan Malan

wine of origin : Coastal Region

analysis : alc : 13 % vol rs : 3.7 g/l pH : 3.4 ta : 5.8 g/l

type : Rose **style :** Dry **body :** Light **taste :** Fruity

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

Needless to say, the blend of Chenin Blanc and Pinotage was a natural choice for this rosé. As the first white and red wines released by Simonsig, this blend tells a beautiful story of our rich winemaking heritage.

about the harvest: 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.

The grapes were all handpicked from carefully chosen vineyard blocks

in the cellar : The grapes are crushed separately to optimise blending possibilities for this wine. Chenin Blanc and Pinotage grapes underwent crushing, with the juice promptly separated from the skins after a very gentle pressing. The resulting juice settled exceptionally clear and was then inoculated with a specially selected yeast strain. Fermentation occurred at temperatures ranging from 12°C to 14°C, ensuring a slow fermentation that enhanced the development of fruit flavours.



Simonsig Family Vineyards

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