

Simonsig Cape Fox Chardonnay 2023

An elegant, fruit-forward style of wooded Chardonnay. Well balanced expression of stone fruit and delicate floral notes, underpinned by a subtle beeswax texture. Gentle oak aging imparts nuanced layers of smokiness and soft spice, enhancing rather than overpowering the fruit profile. On the palate, it's smooth and approachable, with a creamy texture and restrained acidity that make it effortlessly perfect for casual enjoyment.

This wooded Chardonnay pairs beautifully with a range of South African dishes, such as Bobotie, peri-peri chicken, Cape Malay seafood curry or a cheese platter offering enough structure and complexity to match bold flavours, while its fresh acidity balances richness on the plate.

variety : Chardonnay | 100% Chardonnay

winery : Simonsig Family Vineyards

winemaker : Michael Malan

wine of origin : Stellenbosch

analysis : alc : 13.04 % vol rs : 2.1 g/l pH : 3.28 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 : The 2022 growing season began with a cold, dry winter, followed by an prolonged dry period through spring and into early summer. Well-timed December rains brought much-needed relief, supporting healthy fruit set and revitalizing the vines ahead of harvest. During harvest, moderate temperatures created ideal ripening conditions, particularly for white varieties, resulting in an exceptional vintage for white wines.

about the harvest: Hand-harvested from a single vineyard site on the farm, this Chardonnay showcases exceptional fruit quality and site expression. Grapes were picked in the cool early morning to preserve delicate aromas and natural acidity

in the cellar : Grapes went through gentle whole bunch pressing. Fermentation and maturation took place in French oak barrels over 10 months, enhancing complexity and structure. Notably, no malolactic fermentation was allowed, preserving the wine's fresh acidity and crisp profile. The wine spent 12 months maturing in 225 L French oak barrels, of which 30% were new, adding subtle structure and depth. Malolactic fermentation was intentionally avoided to preserve the wine's natural freshness and clarity of expression



Simonsig Family Vineyards

Stellenbosch

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