

Simonsig Chardonnay 2000

Bright medium straw colour. The nose shows sweet ripe apple and pear fruit aromas with roasted almond, toasty oak flavours to round off the inviting bouquet. Deliciously ripe on the palate with beautifully integrated oak giving this classic Chardonnay a long silky texture on the aftertaste. Enjoy this wine with full flavoured white meats, fish and ripe cheeses.

variety : Chardonnay | Chardonnay

winery : Simonsig Wine Estate

winemaker : Johan Malan

wine of origin : Stellenbosch

analysis : alc : 13.57 % vol rs : 3.4 g/l pH : 3.34 ta : 6.1 g/l



ageing : Fruit forward style when young should develop more complex flavours after 3 to 4 years from vintage.

in the vineyard : A relatively warm winter led to retarded budding during the spring of 1999. The winter brought 21% less rain than the previous year and virtually no rain fell during the hottest summer in many years. Supplementary irrigation was crucial to grow quality grapes. The vintage was characterised by very high sugar levels and rich full bodied wines

Simonsig Wine Estate

Stellenbosch

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