

## Simonsig Chardonnay 1998

A pale green/yellow initial colour indicates careful grape growing and classic vinification methods. This feature also ensures a wine with intense fruit character and a very long depth of flavour. Although a very full wine with prominent wood and buttery lees, it still maintains an elegance and finesse found in a Chardonnay. Enjoy with full flavoured white meats, fish and ripe cheeses.

**variety :** Chardonnay | Chardonnay

**winery :** Simonsig Family Vineyards

**winemaker :** Johan Malan

**wine of origin :** Stellenbosch

**analysis :** alc : 12.96 % vol   rs : 2.24 g/l   pH : 3.31   ta : 6.13 g/l



**ageing :** The wine can be enjoyed between 3 and 5 years from the vintage date.

**in the cellar :** Simonsig Chardonnay was one of the first Chardonnays produced in South Africa. Has always been a full oaked and done well in competitions. This year the 1997 won a Gold Medal at the London International Wine Challenge and the 1998 a Bronze medal at the Chardonnay Du Monde in France. At a recent tasting of the Wine of the Month Club in 1998 came in the Top 6 out of the 71 Chardonnays. This is very encouraging as the 1998 is still young and still developing.

### Simonsig Family Vineyards

Stellenbosch

021 888 4900

[www.simonsig.co.za](http://www.simonsig.co.za)