



CHARDONNAY

Style of Wine

Full bodied French oak matured 100% Chardonnay.

Heritage

In 1978 Simonsig Estate released their first Chardonnay, making them one of the first South African Estates to release a wine of this variety. With more than three decades of experience in producing Chardonnay, Simonsig has identified the ultimate combination where the best terroir and the most suitable Chardonnay clones combine to create wines of classic quality. The deep red soils of Simonsig and the cool maritime climate of Stellenbosch is perfectly suited to express the nobility of Chardonnay to the full.

Vintage Description

The 2014 vintage was quite a challenge. With the heat waves in February and winter's rain in March it created a juggling match of when and what to pick. Not only was it nerve-racking but tested our endurance starting on the 23rd of January and finishing 14th of April. Nevertheless the quality of the Chardonnay was outstanding with ripe luscious fruit and good acidities.

Winemaking

Only top quality hand selected grapes are harvested at optimum ripeness according to their flavour profile. Fermentation took place in French oak barrels – 25% new French oak and 75% 2nd and 3rd fill. Wine in new barrels underwent malolactic fermentation to add complexity to the wine. The wine aged for 6 months in barrel with regular battonage.

Wine Description

The wine exhibits a golden dust colour. An abundance of yellow apple is wrapped in lemon and lime with seductive notes of toasty hazelnuts. The silky smooth texture coats the palate creating a mouthfeel filled with delicate citrus, yellow apple flavours and baked pears. The full bodied structure and well balanced acidity sculpture the 2014 Chardonnay.

Cellaring Potential

Delicious to drink now and will reward your patience with deeper complexity over 3 to 5 years from vintage.

Serving Suggestions

Ideal with pasta, poultry and fish in creamy sauces. Delicious with asparagus and melted butter, mild Indian Korma, soufflés and quiches. Creamy cheese like ripe Winelands Camembert, Pont le Eveque or Reblochon. Do not serve too cold: 14-16°C should be perfect.



A W A R D S

Chardonnay 2014: 2016 Concours Mondial de Bruxelles: Silver Medal

2016 National Wine Challenge: Double Gold

2016 Platter's Guide: 3.5 stars

2015 Veritas Awards: Silver Medal

Chardonnay 2013: 2015 Platter's Guide: 3 stars

2015 Top 100 SA Wines: Winner

2015 WOMC: Winner

2015 IWSC: Silver

2014 Concours Mondial De Bruxelles Competition: Gold Medal

2014 Wine Advocate: 90 points

Chardonnay 2012: 2014 John Platter Wine Guide: 3½ stars

2013 Veritas Awards: Silver Medal

2013 International Wine & Spirits Competition: Silver Medal

Chardonnay 2011: 2013 John Platter Wine Guide: 3½ stars

2012 Veritas Awards: Silver Medal

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Vintage

2014

Region

Stellenbosch

Grapes

Chardonnay 100%

Analysis

Alcohol: 13.6%

Residual Sugar: 4.6 g/l

Total Acidity: 6.1 g/l

pH: 3.5

