



**SIMONSIG**  
STELLENBOSCH



## CHARDONNAY

### Style of Wine

Full Bodied French-oak matured 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 2015 harvest is definitely one for the books. We had the earliest start in decades. Warmer weather in August resulted in earlier bud break, after which a warm, dry, windy summer accelerated ripening by approximately two weeks. The dry weather also led to a very healthy vintage.

### 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 flavours of lime and floral notes accompany seductive notes of hazelnuts. The silky smooth texture coats the palate creating a mouthfeel filled with delicate citrus. The wine has a fresh crisp acidity with slight notes of oakiness.

### 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.



## AWARDS

- Chardonnay 2015: 2017 Platter's Guide: 3½ stars  
2016 Concours Mondial De Bruxelles Competition: Gold Medal  
2016 National Wine Challenge: Double gold
- Chardonnay 2014: 2015 Veritas Awards: Silver Medal  
2016 Platter's Guide: 3½ stars
- Chardonnay 2013: 2015 Platter's Guide: 3 stars  
2015 Top 100 SA Wines: Winner  
2014 Concours Mondial De Bruxelles Competition: Gold Medal
- 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  
2011 Veritas Awards: Silver Medal

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**Vintage**  
2015

**Region**  
Stellenbosch

**Grapes**  
Chardonnay 100%

**Analysis**  
Alcohol: 13.5%  
Residual Sugar: 3.1 g/l  
Total Acidity: 6.4 g/l  
pH: 3.3

