



CHENIN AVEC CHÊNE

Style of Wine

Full bodied Chenin blanc matured in wood.

Heritage

Simonsig Chenin blanc was the first wine released by founder Frans Malan in 1968. The experience of more than four decades of working with Chenin resulted in this new wine. We realised that Chenin grown on weathered shale gives the most intense perfumed fruit. Gently handled oak enhances the depth of flavour without obscuring the delicious fruitiness. The name means "Chenin with oak".

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. We started picking Chenin Blanc on the 9th of February and literally hopped from one block to another. It was a case of fast and furious, picking all the Chenin Blanc in pristine condition and where the sugar levels were one of the main precursors. The healthy vineyards delivered grapes with beautiful layers of fruit and we are very excited about the results of the 2015 vintage.

Vinification:

Grapes were all hand-picked and well sorted from our oldest Chenin Blanc vineyard (1986). Juice was inoculated with a selected yeast culture and fermentation started in a stainless steel tank and fermented at about 12°C. When the juice reached a balling of about 5 it was transferred to 400L French oak barrels (3rd and 4th fill) to complete fermentation. The wine spent a total of 9 months in barrel and no Malolactic fermentation took place.

Wood Maturation

9 months oakling. 100% French Oak 3rd and 4th fill barrels.

Wine Description

Bright golden colour with a limpid appearance. Floral and fresh citrus notes with undertones of freshly cut pineapple. The palate is filled with mouth-watering flavoured tropical fruits like pears and apricots. The 2015 Chenin Avec Chêne has a real fresh zesty acidity with slight notes of oakiness giving this wine a great balance and structure.

Cellaring Potential

At its best within 3 – 4 years of vintage date.

Serving Suggestions

This is a true gastronomic wine and works wonderfully with sushi to piquant ripe creamy cheeses like Epoisse or Dalewood Winelands Camembert.

Do not overchill – serve at 14 – 16°C.



A W A R D S

2015	2016 National Wine Challenge: Dubble gold 2017 Platter's Guide: 4 stars
2014	2016 Platter's Guide: 4 stars 2015 IWSC: Gold Medal 2015 Standard bank Chenin Blanc Top 10 Challenge: Winner 2015 Tim Atkin SA Wine Report 2015: 93 points 2015 Veritas Awards: Bronze Medal 2016 National Wine Challenge: Dubble gold
2012	2014 Concours Mondial De Bruxelles: Gold Medal 2014 Veritas: Gold Medal 91 Points Wine Advocate - November 2013
2010	2014 Wine of the Month Club Awards: The Reserve Club 2014 Standard Bank Chenin Blanc Top 10: Winner

SIMONSIG WINE ESTATE, STELLENBOSCH

Vintage
2015

Region
Stellenbosch

Grapes
Chenin Blanc 100%

Analysis
Alcohol: 13.9%
Residual Sugar: 2.3 g/l
Total Acidity: 6.3 g/l
pH: 3.4

