



SIMONSIG

STELLENBOSCH



C H E N I N B L A N C

Style of Wine

Full bodied Chenin Blanc

Background

Simonsig Chenin Blanc was the first wine released by founder Frans Malan in 1968. After 43 vintages it is now reaching new levels of popularity world wide. Chenin Blanc makes up 20% of the national vineyard and its versatility and fresh fruit appeal is being rediscovered.

Vintage Description

2011 Vintage will go down in history as windy, very dry and hotter than normal. Chenin blanc came in fast and furious in mid season as heat caused sugars to rise above 25°B. Grapes ripened by the sun have some very flavoursome raisined berries which is given overnight skin contact to extract the sweet fruit. Higher alcohol and fruit is a true reflection of the harvest.

Wine Description

Vibrant bright straw colour. On the nose the wine is leaping out of the glass with aromatics of ripe tropical fruits like pineapple, ripe pear, guavas and a hint of floral notes. Sun ripe grapes add to concentration of complex fruit flavours on the palate with hints of honey and raisins. The wine has a fresh crispy and smooth silky texture on the finish.

Vinification

Grapes are handpicked, crushed and some lots are given overnight skin contact. Juice is cold settled to brilliant clarity and inoculated with a South African yeast strain well known for producing very fruity wines. The fermentation temperature is initially kept very low (11 to 12° Celsius) and slowly increased towards the end of fermentation when alcohol levels are putting more stress on the yeast. Fermentation towards the end is slow and requires careful nursing to complete. Sur lie ageing is done to enhance flavour development and better mouth feel.

Cellaring Potential

Early drinking style, at its best within 2 years of vintage date.

Serving suggestions

Easy drinking style. Enjoy while youthful and still showing fermentation bouquet. Wine can also be enjoyed with a seafood breyani, chicken breast with sauté sliced mango, fruity stuffed quail or Mexican tacos.



A W A R D S

Chenin Blanc 2010	2011 Platter's Guide Wine Magazine Best Value Awards 2011 2010 Veritas	3 stars 3 stars Gold Medal
Chenin Blanc 2009	2009 Michelangelo Awards	Gold Medal
Chenin Blanc 2008	John Platter 2009	Superquaffer of the Year Award – most drinkable, best value-for-money wine of 2009 Silver Medal
Chenin Blanc 2007	2008 Veritas 2009 Wine Magazine 2008 Veritas John Platter 2008	Best Value Wine Guide Double Gold Medal Superquaffer of the Year Award – most drinkable, best value-for-money wine of 2008 Diamond Award
Chenin Blanc 2006	2007 Winemakers' Choice Awards 2008 Wine Magazine 2007 Veritas Fiesta Del Vino 2007, Cuba Wine Spectator 2007	Best Value Award Silver Medal 1st prize in the category Best new World White Wine 86 rating Diamond Award
Chenin Blanc 2005	2006 Winemakers Choice Awards Wine of the Month Club 2006 International Wine Meeting of Fontevraud 2006 Critic's Challenge International Wine Competition, USA Beverage Testing Institute's Chicago Value Challenge Winemakers' Choice Awards 2005 Veritas 2005	Winner 2006 Grande Expression Gold medal 86 rating; Silver Medal "Top 50 Wines Under \$10" Diamond Award Silver

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W W W . S I M O N S I G . C O . Z A

Vintage
2011

Region
Stellenbosch

Grapes
Chenin Blanc 100%

Analysis
Alcohol: 14.6% vol
Residual Sugar: 5.94 g/l
Total Acidity: 5.9 g/l
pH: 3.4

