



# SIMONSIG

STELLENBOSCH



## CHARDONNAY

### Style of Wine

Full Bodied French oak matured Chardonnay.

### Heritage

Simonsig pioneered the first Chardonnay in South Africa and released their first Chardonnay vintage in 1978. Almost 30 years' experience brought the expert knowledge to find the ultimate combination where the best terroir and the most suitable Chardonnay clones combine to create classic quality wine. The deep red soils of Simonsig and the cool maritime climate of Stellenbosch is perfectly suited to fully express the nobility of Chardonnay.

### Vintage Description

A very cold and wet winter with severe winter storms, high winds, rough seas and heavy snowfalls induced the perfect winter sleep to the vines. The cool spring weather persisted until the normal February heat arrived. Devastating mountain fires raged in the Boland mountains for weeks. A new block planted with the best Burgundian clones started bearing. Ideal weather conditions allowed for perfect ripening. Higher ripeness levels were achieved which is evident in the fuller bodied Chardonnay in 2009.

### Winemaking

Only top quality hand selected grapes are picked on optimum ripeness, which means we taste to access the flavours. A very traditional winemaking philosophy is then followed with very little interference and a natural approach to let nature do its magic. 70% of the total blend was fermented in 100% French oak barrels (all 2nd fill) with a high percentage of solids present in the juice. Fermentation temperatures were carefully monitored in our special designed temperature controlled barrel room. At same stages temperatures were allowed to reach up to 28°C. All the wine in barrel underwent malolactic fermentation, contributing to more complex flavours and adding more dimension to the wine. Regular battonage after fermentation enhanced the buttery and complexity of the wine. In order to reach its full potential, 20% tank Chardonnay was added, contributing to freshness, balance and perfect structure.

### Wine Description

Bright straw colour. The ripe yellow apple fruit with hints of lime and lemon cream is beautifully amplified by a seductive spicy French oak spiciness. The toasty oak adds depth and complexity and allows the delicious Chardonnay flavours to reign supreme. A creamy silkiness coats the palate and the flavours of roasted macadamia nuts and buttered toast lingers persistently on the aftertaste. The full bodied weight is nicely balanced by the acidity, adding finesse and a mineral touch. This traditionally made Chardonnay has all the attributes to develop beautifully with further aging.

### 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 most seafood e.g. Fresh wild oysters, Fish Carpaccio, Fish curry, Creamy crayfish pasta, shellfish salad. Creamy cheese like ripe Winelands Camembert, Pont le Eveque or Reblochon. Do not serve too cold: 14° - 16°C should be perfect.



## AWARDS

2009	2010 Veritas: Silver Medal
2008	2009 Michelangelo Awards: Silver Medal
2007	Chardonnay-du-Monde 2009: Silver Medal
	2009 Platter's Guide: 4 stars
	Veritas 2008: Silver Medal
	International Wine and Spirit Competition 2008: Bronze Medal
2006	Veritas 2007: Silver Medal
2005	Veritas 2007: Gold Medal
	Monde Selection 2007: Bronze Medal
	Chardonnay du Monde 2007: Silver Medal
2004	Veritas 2006: Silver Medal
	Winemakers Choice Awards 2006: Diamond Award
2003	Chardonnay du Monde 2006: Bronze Medal, Veritas 2004: Silver Medal
2002	Veritas 2003: Gold Medal, USA Wine Spectator: 2004: 88 points, Chardonnay du Monde 2004: Silver Medal

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### Vintage

2009

### Region

Stellenbosch

### Grapes

Chardonnay 100%

### Analysis

Alcohol: 13.5% vol

Residual Sugar: 3.69 g/l

Total Acidity: 5.88 g/l

pH: 3.32

