



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 blanc resulted in this lightly wooded version. We realised that Chenin blanc 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 of this wine means "Chenin with oak".

Vintage Description

The 2012 vintage will be remembered as a very dry year with the lowest rainfall logged in our records since 1976, 33% below the long term average. While yields were slightly lower than in 2011, cooler conditions resulted in better quality and more concentrated fruit. The 2012 harvest started a little later than usual on 18 January and ended 87 days later on 13 April. The Simonsig Chenin Blanc 2012 is livelier and fresher than the previous two vintages as grapes were harvested earlier to achieve lower alcohol levels.

Vinification:

Grapes from our oldest Chenin blanc vineyard (1986) were picked early in March at 25°Balling and were left overnight on the skins. Barrel fermented took place in 400 litre French oak using cultured yeast. Battonage was done to enhance mouthfeel while malolactic fermentation was avoided. Extra care was taken to respect the Chenin blanc fruit and only 8% of the wine was matured in new barrels.

Wood Maturation

11 months oakling. 8% New wood, the balance 2nd, 3rd and 4th fill.

Wine Description

Bright pale gold colour with limpid appearance in the glass. Inviting citrus blossoms, toasty oak and honey aromas combine perfectly with the spicy cinnamon sugar expressions on the nose. An array of caramelised baked apple and ripe pear flavours with hints of dried apricots persistently run all the way to the finish. The hallmark zesty acidity of Chenin blanc keeps the wine fresh and finely balanced to finish with a classic mineral note.

Cellaring Potential

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

Serving Suggestions

This is a true gastronomic wine and works wonderfully with most foods from sushi to piquant ripe creamy cheeses such as Epoisse or Dalewood Winelands Camembert. Do not over chill – serve at 14 – 16°C.



AWARDS

- 2012 2014 Concours Mondial De Bruxelles: Gold Medal
- 2014 Veritas: Gold Medal
- 91 Points Wine Advocate - November 2013
- 2014: Wine Enthusiast: 90 points
- 2014 Concours Mondial Bruxelles: Gold
- 2014 Top 100 SA Wines
- 2015 WOMC winner: The Reserve Club
- 2010 2014 Wine of the Month Club Awards: The Reserve Club
- 2014 Standard Bank Chenin Blanc Top 10: Winner
- 2013 Wine of the Month Club Awards: Best Chenin Blanc
- 2013 20th Concours Mondial de Bruxelles: Silver Medal
- 2013 Platter's Guide: 4 Stars
- 2012 Veritas Awards : Gold medal

Vintage

2012

Region

Stellenbosch

Grapes

Chenin Blanc 100%

Analysis

Alcohol: 14%

Residual Sugar: 3.8 g/l

Total Acidity: 5.9g/l

pH: 3.3

