



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 2014 vintage was quite a challenge. The heat waves in February and rain in March it created a juggling match of when and what to pick. Not only was this nerve racking but conditions tested our endurance with the harvesting starting on the 23rd of January and finishing 14th of April. Nevertheless the quality of the Chenin blanc was outstanding, with ripe luscious fruit and good acidities. At Simonsig we label 2014 as a super Chenin blanc vintage.

Vinification:

Grapes from our oldest Chenin Vineyard (1986) were picked on the 4th of March at 24.5°Balling. Barrel fermented in 400 litre French and a small percentage Hungarian oak using cultured yeast. Battonage was done to enhance mouthfeel while MLF was prevented. Extra care was taken to respect the Chenin blanc fruit and that is why we made use of second, third and older barrels for maturation.

Wood Maturation

10 months oakling. 87% French Oak, 7% Hungarian and 6% Unwooded. 7% 2nd and 3rd and the rest older.

Wine Description

Bright golden colour with a limpid appearance. An orchard of citrus blossoms, honey kisses and seductive oak notes. Sweet layers of pineapple and caramelised baked apple embroider the mid-palate. A great follow through due to the zesty and vibrant acidity.

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

2014	2016 Platter's Guide: 4 stars 2016 National Wine Challenge: Dubble Gold 2015 Veritas Awards: Bronze Medal 2015 Tim Atkins: 93 Points 2015 IWSC: Gold 2015 Standard Bank Chenin Blanc Top 10 Challenge: Winner
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 2013 Wine of the Month Club Awards: Best Chenin Blanc 2013 20th Concours Mondial de Bruxelles: Silver Medal

SIMONSIG WINE ESTATE, STELLENBOSCH

Vintage

2014

Region

Stellenbosch

Grapes

Chenin Blanc 100%

Analysis

Alcohol: 13.3%
Residual Sugar: 3.8 g/l
Total Acidity: 7.1 g/l
pH: 3.3

