



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

It was a challenging, early, and very dry harvest. Water supplies had a great impact on the 2016 harvest, especially where vineyards were not buffered against the heat. However, the dry conditions led to the vineyards and grapes being very healthy overall. Most other regions, especially the Swartland, produced significant smaller crops, but at Simonsig Estate we produced 2% more than 2015. The Chenin Blanc grapes were in pristine condition. It was quite a challenge picking the various blocks on time before the sugar levels sky rocketed. We were able to produce beautiful blocks with an abundance of fruit and depth.

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 11 months in barrel and no Malolactic fermentation took place.

Wood Maturation

11 Months oaking. 7% French Oak 3rd and 4th fill barrels.

Wine Description

Bright pale golden colour. On the nose the wine shows fresh floral and honey notes with hints of gooseberries and toasty oak aromas. The palate is filled with layers of dried fruit flavours. The wine has a zesty fresh acidity that adds to the freshness, resulting in a long lingering aftertaste.

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

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Vintage

2016

Region

Stellenbosch

Grapes

Chenin Blanc 100%

Analysis

Alcohol: 13.4%
Residual Sugar: 3.2 g/l
Total Acidity: 6.2 g/l
pH: 3.4

