



## CHENIN BLANC 2020

### Wine of Origin Stellenbosch

**Style of Wine:** Unwooded dry Chenin Blanc.

### Background:

Simonsig Chenin blanc was the first wine released by founder Frans Malan in 1968. Over the years this wine has gone from strength to strength. The 2019 Chenin blanc embraces its versatility and showcases multi layers of fresh fruit.

### Vintage Description:

Higher rainfall during the 2019 winter months and the coinciding increase in dam levels resulted in better water availability for vineyards. Even budbreak and a large number of flowering bunches showed early promise. Conditions remained favourable, except for some wind during flowering and rain during December that required meticulous vineyard management. Moderate temperatures and dry weather followed, resulting in an excellent season for white wines. Above average yields with healthy and excellent quality grapes. An intense season that required immense focus and precise execution to manage. However, if managed well it held great potential.

### Vinification:

Grapes are handpicked, crushed and some lots are given overnight skin contact. Juice is cold settled to brilliant clarity and inoculated with selected yeast strains, well known for producing very fruity wines. Fermentation temperature is kept between 12-14°C to ensure a nice slow fermentation and optimal fruit flavour production.

### Wine Description:

The wine displays a bright straw colour with a green tinge. An expressive nose of tropical and stone fruits make for a grand entrance. Layers of tropical fruits on the palate with bursts of pear, melon and passion fruit. A delicate touch of lemon is beautifully complimented by refreshing acidity. The Chenin blanc 2020 is a true expression of Simonsig terroir.

### Cellaring Potential:

Early drinking style, at its best within two years from vintage date.

### Serving Suggestions:

Beetroot and citrus salad with goat's cheese, steamed mussels with a garlic cream sauce, whole chicken on the fire with root vegetables and, if all else fails, just on its own for pure enjoyment.

Serve between 10-12°C

### Analysis:

Alcohol:	13.74% by volume
Residual Sugar:	3.08 g/l
Total Acidity:	6.75 g/l
pH:	3.30

### Suitable for vegans