



STARTING BLOCKS

CHENIN BLANC

2026

Chenin Blanc was the cultivar that launched Simonsig out of the starting blocks, marking the start of our wine journey in 1968. This beloved cultivar heralded our story, passed down through three generations of the Malan family. Previously known simply as "Chenin Blanc," it was rebranded as Starting Blocks Chenin Blanc to better narrate its story, receiving a new look and name in the 2024 vintage.



Wine of Origin: Stellenbosch

Style of Wine: Dry, unwooded white wine

Cultivars: 100% Chenin Blanc

Vintage Description

The 2025 growing season was moderate, with few heatwaves and dry conditions from August to January. Despite this, the 2026 harvest exceeded expectations. Mild ripening conditions and balanced vine canopies produced grapes with vibrant natural acidity and well-balanced pH levels, while the smaller berries delivered concentrated flavours and a rich, textured palate.

Winemaking

The grapes were gently destemmed and pressed before the juice was left to settle overnight. After racking, fermentation took place in stainless steel tanks at cool temperatures to preserve the wine's fresh fruit character and natural aromatics. This careful winemaking approach resulted in a crisp, vibrant wine with bright fruit flavours, lively acidity, and a clean, refreshing finish.

Winemaker's Description

An expressive and elegantly layered Chenin Blanc with vibrant aromas of guava, passion fruit and ripe kiwi, complemented by fresh citrus and a hint of grapefruit. The palate is bright and refined, offering concentrated citrus and gooseberry flavours with subtle mineral notes. Crisp natural acidity provides freshness and balance, while a textured mouthfeel adds depth. The finish is long, clean and refreshing, with lingering citrus and a delicate mineral character.

Serving Suggestion

A versatile food wine that pairs beautifully with creamy mushroom pasta, steamed mussels in a garlic sauce, or whole chicken cooked over the fire. Equally enjoyable on its own, it is best served chilled at 10–12°C.

Analysis: Alc 13.83% (labelled as 13.5%) | RS 3.5 g/l | TA 5.8 g/l | pH 3.36

