



SIMONSIG

STELLENBOSCH



C H E N I N A V E C C H Ê N E

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 2009 harvest rekindled fond memories of the classic surf movie, *The Endless Summer*, as it was a year of near perfect weather conditions with no end to the balmy, sun drenched days which lingered deep into April. This year the first meaningful rainfall only made its appearance at the end of the harvest, which allowed the longest possible hang time for the late varieties to reach maturity and refined flavour spectrums. The Chenin Blanc benefitted from the longer optimal ripening and already show finesse with soft smooth tannins and voluptuous, ripe flavours. Well-rounded wines, with good colour and outstanding fruit intensity are expected across the entire wine portfolio this year.

Winemaking

Barrel fermented in specially imported 400 litre French oak barrels and matured for 11 months. The subtle fruit requires careful handling of oak and only 33% new barrels add a subtle spiciness. Battonage (lees stirring) is practised early on to improve the mouthfeel.

Wine Description

Bright pale golden colour with viscous appearance in the glass. Floral and honey notes combine perfectly with the spicy cinnamon sugar and toasty oak aromas fusing in an inviting complex nose. The palate is filled with the mouth watering flavours of caramelised baked apples and dried apricots and pears. The typical zesty acidity of Chenin adds freshness and balance as it runs persistently through the length of the wine finishing with a classic minerality.

Cellaring Potential

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

Serving Suggestions

Drink as an aperitif or with ripe creamy cheeses like Epoisse or Dalewood Winelands Camembert. Serve very slightly chilled – do not overchill, 12 - 15°C.



A W A R D S

2009	2010 Veritas Awards: Silver Medal
2008	2010 Chenin Blanc Challenge: 4.5 stars
	2009 Veritas Awards: Silver Medal
	2009 International Wine and Spirit Competition: Silver Medal
2007	2009 Platter's Guide: 4 stars
	2008 Veritas Awards: Silver Medal
2006	2008 Veritas Awards: Gold Medal
	2008 International Wine and Spirit Competition: Silver Medal
	2008 Winemakers Choice International Awards: Diamond Award
	2008 Swiss International Air Lines Wine Awards: Bronze Medal
	2007 Veritas Awards: Silver Medal
2005	2007 International Wine and Spirit Competition: Gold Medal
	2006 Veritas Awards: Silver Medal
	2006 International Wine Meeting of Fontevraud: "Grand Expression"

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Vintage

2009

Region

Stellenbosch

Grapes

Chenin Blanc 100%

Analysis

Alcohol: 14.3% vol

Residual Sugar: 4.2 g/l

Total Acidity: 6.5 g/l

pH: 3.3

