

CHARDONNAY 2020



Wine of Origin Stellenbosch

Style of Wine: Full Bodied French oak matured Chardonnay

Grape variety: 100% Chardonnay

Background:

Simonsig pioneered the first Chardonnay in South Africa and released our first vintage in 1978. More than 30 years of experience has given us the knowledge to combine the best terroir and most suitable Chardonnay clones to create classic, elegant wines. The deep red soils of Simonsig and the cool maritime climate of Stellenbosch is perfectly suited to fully express the nobility of Chardonnay.

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:

Only top-quality hand selected grapes are harvested at optimum ripeness according to their flavour profile. This Chardonnay was fermented and matured in French Oak barrels for 9 months, 35% new oak. No malolactic fermentation took place.

Wine Description:

A beautiful Chardonnay with a light straw colour. Inviting aromas of white peach, lemon and brioche on the nose are followed by toasted nuts. On the palate, layers of citrus and stone fruits are followed by complex toasty aromas from oak maturation. The wine shows plenty of power which is complimented beautifully by fresh acidity and a persistent finish. The ideal companion to seafood and poultry dishes.

Cellaring Potential:

Delicious to drink now, but patience will be rewarded with deeper complexity 3 to 5 years from vintage.

Serving Suggestions:

Ideal with seafood dishes like fresh wild oysters, fish carpaccio, fish curry, creamy crayfish pasta and shellfish salad, as well as creamy cheeses like ripe Winelands Camembert, Pont le Eveque or Reblochon. Do not serve too cold: 14° - 16°C should be perfect.

Analysis:

Alcohol:	13.27% by volume
Residual Sugar:	2.61 g/l
Total Acidity:	6.35 g/l
pH:	3.38

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