



## CHENIN AVEC CHÊNE 2019

### Wine of Origin Stellenbosch

**Style of Wine:** Full-bodied Chenin Blanc matured in wood.

### Background:

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:

One of the major influences on the 2019 harvest was the preceding winter that saw 70% more rainfall than the previous year - one recognised as among the driest in the history of the Cape Winelands. Good water availability resulted in fuller vineyard canopies and healthy, unstressed vines. Cooler conditions post veraison resulted in slower ripening and a relatively late season for Chenin blanc. Grapes reached optimum maturity and flavour at lower levels of ripeness. An excellent vintage for elegant and balanced Chenin blanc with good freshness, acidity, and low pH.

### Vinification:

Grapes from our oldest Chenin Vineyard (1986) was harvested at four different stages of ripeness to capture the complete spectrum of the Chenin blanc flavours. Earlier picks were whole bunch pressed for elegance and freshness, while the riper portion was allowed 18 hours skin contact for flavour extraction from the skins. In addition, a portion of the grapes were vinified using the carbonic maceration technique to contribute flavour complexity and structure. The various components were spontaneously fermented in barrel before ageing on the primary lees with regular batonage for 11 months. A combination of older 400L and 225L barrels were blended to create a complex wine with depth of flavour and freshness.

### Wine Description:

This Chenin blanc displays a light golden hue. On the nose, citrus blossom and lemon tart are complimented by layered stone fruits and nuts. White peach, gooseberries and dried fruits coat the palate while a touch of oak contributes complexity and spice. Well-structured with fresh acidity and a long lingering aftertaste.

### Wood Maturation:

11 months oakling. A combination of second fill and older 225L and 400L seasoned French oak barrels.

### Cellaring Potential:

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

### Serving Suggestions:

This is a true gastronomic wine and works wonderfully with plainly grilled fish or chicken to piquant ripe creamy cheeses like Epoisse or Dalewood Winelands Camembert. Do not overchill – serve at 14 – 16°C.

### Analysis:

Alcohol:	13.2% by volume
Residual Sugar:	3.1 g/l
Total Acidity:	6.8 g/l
pH:	3.15