



## CHENIN BLANC 2021

### 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:

Good winter rainfall in 2020 resulted in good soil water levels and plenty of available water for grapevines. A late and prolonged winter season resulted in a late start to the season. Furthermore, Stellenbosch experienced consistently cooler weather conditions throughout the season. Some rainfall during the spring and early summer months required meticulous vineyard management to prevent fungal disease. A good number of flowering bunches showed good promise early in the season. Relatively cool conditions during December and January were very favourable and resulted in slow and gradual ripening, allowing for exceptional flavour concentration in the grapes with good acidity and low pH levels. A truly memorable Chenin blanc vintage.

### 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:

This vibrant Chenin Blanc displays a brilliant clear colour with a green tinge. A burst of tropical fruit aromas ranging from melon, passion fruit and pear to fresh lime. A well-structured palate with layers of citrus and tropical fruits. Refreshing acidity and good length makes this an exceptional summer wine. 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:	13.7% by volume
Residual Sugar:	2.5 g/l
Total Acidity:	6.7 g/l
pH:	3.20

### Suitable for vegans