



Chenin Blanc 2023

Wine of Origin Stellenbosch

Style of Wine: Dry, unwooded 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, with 2023 seeing 55 consecutive vintages of Chenin Blanc at Simonsig. The 2023 Chenin Blanc embraces its versatility and showcases multi layers of fresh fruit.

Vintage Description:

A cold, but dry winter in 2022 was followed by a lengthy dry spell during spring and into the start of summer. Well-timed December rains brought much-needed relief for the vineyards of the Cape and played an important role in fruit set and energizing the vines for the coming weeks before harvest. It was the earliest start to harvest in living memory at Simonsig, with the first grapes arriving at the cellar on January 11th. Throughout harvest, the temperatures remained temperate. It was the second coldest harvest season in the last 10 years, with mean temperatures staying below the long-term average. This created excellent ripening conditions for the grapes, setting up an exceptional harvest for rosé and white wines.

Vinification:

Grapes were hand-picked and crushed. Some lots were given overnight skin contact. The juice was cold settled to brilliant clarity. It was then inoculated with selected yeast strains known for producing very fruity wines. The fermentation temperature was kept between 12 and 14 degrees Celsius to ensure a slow fermentation and optimal fruit flavour production.

Wine Description:

This vibrant Chenin Blanc has a brilliant clear colour and is bursting with tropical and stone fruit aromas, ranging from passion fruit and melon to yellow flesh peach. The palate is beautifully structured with layers of grapefruit, pear, and tropical fruits. Lively acidity contributes freshness and length, making this an exceptional summer wine. It is a true expression of the 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:	13.67% by volume (labelled as 13.5% in RSA & EU)
Residual Sugar:	1.8 g/l
Total Acidity:	6.8 g/l
pH:	3.34

Suitable for vegans