



CHARDONNAY 2018

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:

The 2018 vintage was really challenging due to the prolonged drought, which some believe to be the worst in 100 years, accompanied by water restrictions. The expertise of the vineyard team and cellar were definitely put to the test by the warm and dry climatic conditions. In the vineyard and in the cellar, we adapted our practices to minimise the effect of the water shortage. The dry weather throughout the season did have its advantages, as vines were healthy, with little or no pests or diseases being recorded in most regions. The dry, warm weather resulted in smaller berries, but with great intensity. The 2018 Chardonnay delivered a wine with beautiful balance.

Wine Description:

This playful Chardonnay has a light straw colour. A symphony of stone fruit aromas is complimented by hints of fresh lime. Concentrated flavours of apricots and sun ripe apples further excite the palate. French oak maturation contributes to a seductive creaminess on the palate.

Cellaring Potential:

Delicious to drink now, but patience will be rewarded with deeper complexity from 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:	13.99% by volume
Residual Sugar:	3.8 g/l
Total Acidity:	7.2 g/l
pH:	3.06