



CHARDONNAY 2019

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:

One of the major influences on the 2019 harvest was the preceding winter which saw 70% more rainfall than the previous year - one recognised as among the driest in the history of the Cape Winelands. An unexpected warm spell in June 2018 saw temperatures rising to above 30°C, pushing the vineyards to uneven budding and ripening. Fortunately, the remainder of the growing season was ideal for Chardonnay as an early ripening varietal. Cooler summer temperatures during December and January led to slower ripening resulting in grapes with low pH, excellent acidity and complex, concentrated flavours. Extremely low yields on the Chardonnay vineyards resulted in very small berries and bunches with extraordinary flavour concentration and balance. An excellent Chardonnay vintage indeed.

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 barrel for 11 months, 32% new oak. No malolactic fermentation took place.

Wine Description:

An expressive Chardonnay with a light straw colour. Whiffs of lemon sherbet and stone fruits are perfectly complimented by hints of vanilla pod and sweet spice. On the palate, refreshing flavours of peach and loquat are elevated by lively minerality. Subtle oak adds depth and complexity to this silky Chardonnay.

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:	13.41% by volume
Residual Sugar:	2.14 g/l
Total Acidity:	6.5 g/l
pH:	3.28