



SIMONSIG
STELLENBOSCH



CHENIN AVEC CHÊNE 2018

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:

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 it resulted in smaller berries, but with great intensity. We targeted certain blocks and picked at various ripening levels to obtain fruit and natural acidity.

Vinification:

Grapes from our oldest Chenin Vineyard (1986) were harvested at four different stages of ripeness to capture the complete spectrum of the Chenin blanc flavours. It was left on the skins overnight at a low temperature to extract all the flavours and concentrated sugars. After a year on the fermentation lees, in a combination of 400L and 225 L seasoned French oak barrels, the wine came together with delicious layered fruit and rich depth of flavour. Battonage was done to enhance mouthfeel while MLF was prevented.

Wine Description:

This Chenin blanc displays a light golden hue. On the nose, citrus blossom, dried peach and a hint of honey and nuts entice. Layers of white peach, citrus and dried fruit coats the palate. Well-structured with hints of oak, fresh acidity and a long lingering aftertaste.

Wood Maturation:

11 months oaking. Combination of new 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:	13.5% by volume
Residual Sugar:	2.3 g/l
Total Acidity:	6.7 g/l
pH:	3.13