



**SIMONSIG**  
STELLENBOSCH



# Langbult Steen Old Vine Chenin Blanc 2024

*Chenin Blanc is part of our DNA at Simonsig. The journey began with this iconic cultivar in 1968 when Chenin Blanc was the first wine bottled and labelled under the Simonsig brand. Years of experience in working with this cultivar have culminated into the Langbult Steen, previously known as Chenin avec Chêne. The single vineyard Langbult Steen (“long hill Chenin Blanc”), from which the wine takes its name, has been certified as an official heritage vineyard with old vine status as from the 2022 vintage, ushering in a new era for the wine.*

**Wine of Origin:** Stellenbosch

**Style of Wine:** Barrel fermented Chenin Blanc from an old vine single vineyard block

**Cultivars:** 100% Chenin Blanc

**Terroir**

Located in the northern reaches of Stellenbosch, this vineyard has been tended to by three generations of the Malan family. Here, on ancient, weathered shale soils, robust old vines have flourished since 1987. Situated at an altitude between 100 and 150 meters above sea level, this 6-hectare single vineyard is shielded from harsh winds while benefiting from a gentle north-eastern aspect.

**Vintage Description**

The 2024 growing season will be remembered for many reasons. Excellent winter conditions were followed by a historic storm with gale-force winds and torrential rain at the start of the season. Subsequently, a prolonged warm and dry period led to the smallest harvest in two decades in the Cape Winelands due to small berries and low bunch weights. The quality of the 2024 vintage will be memorable for years to come.

**Winemaking**

The vineyard was picked with five pickings at different ripeness levels during the season, over the period of 25 January to 20 February 2024. Each picking was vinified and aged in barrel separately. The first three pickings were whole bunch pressed to preserve freshness and purity. The last two pickings were destemmed and were left on skins for up to 12 hours before pressing to build up some depth of flavour and texture. Overnight settling was done and racked to barrel for natural fermentation in barrel. The wine was blended at the end of maturation from the different pickings, to get the best out of the different expressions of Chenin Blanc and the vineyard. The wine was matured in a combination of 300L & 400L French oak barrels for a period of 11 months. A portion of 20% new oak was used, with about 30% second fill. The rest was third fill or older.

**Winemaker’s Description**

On the nose, delicate honeysuckle blossoms mingle with ripe white peach and juicy melon, lifted by a zesty note of fresh lime and a subtle hint of ginger spice. The palate is immediately engaging, with crisp sherbet-like acidity provided a lively backbone that balanced the wine’s richness. Flavours echoed the aromatics, unfolding in layers of stone fruit and citrus, underpinned by a refined silky texture that lends weight and length. The finish was long and mouth-watering, with lingering aromas and a line of minerality adding complexity. This old vine Chenin Blanc captured the purity of its vineyard origin, offering a beautiful interplay of freshness, structure, and ripe fruit character

**Serving Suggestion**

This Chenin Blanc, a true gastronomic delight, pairs wonderfully with simply grilled fish or chicken as well as ripe, creamy cheeses such as Epoisse or Dalewood Winelands Camembert. Avoid overchilling; serve at 14-16°C.

**Analysis:** Alc 13% | RS 3.1 g/l | TA 6.4 g/l | pH 3.22

Discover the full story of this wine here.

