



**SIMONSIG**  
STELLENBOSCH



# STARTING BLOCKS CHENIN BLANC 2025

*Chenin Blanc was the cultivar that launched Simonsig out of the starting blocks, marking the start of our wine journey in 1968. This beloved cultivar heralded our story, passed down through three generations of the Malan family. Previously known simply as "Chenin Blanc," it was rebranded as Starting Blocks Chenin Blanc to better narrate its story, receiving a new look and name in the 2024 vintage.*



**Wine of Origin:** Stellenbosch

**Style of Wine:** Dry, unwooded white wine

**Cultivars:** 100% Chenin Blanc

#### **Vintage Description**

The 2025 vintage proved to be truly exceptional. Warm, consistent weather allowed the grapes to ripen slowly and evenly, resulting in healthy bunches with excellent flavour development.

#### **Winemaking**

After gentle destemming and pressing, the juice was left to settle overnight to ensure clarity and purity before fermentation. It was then carefully racked into stainless steel tanks, where a cool, temperature-controlled fermentation process took place. This gentle approach helped to preserve the wine's natural vibrancy and aromatic integrity, allowing the pure expression of the fruit to shine through. The result is a wine with a crisp, clean profile, layered with bright, fresh flavours and a lively acidity that adds both structure and finesse. The stainless steel fermentation also ensured minimal oxygen exposure, further enhancing the wine's freshness and length on the palate.

#### **Winemaker's Description**

The wine opens with fresh, vibrant aromas of green apple and lime, offering immediate brightness on the nose. As it aerates, delicate notes of white pear begin to emerge, giving way to ripe guava that adds depth and tropical appeal. The palate is well-textured with a subtle pithy grip, a rounded mid-palate, and a clean, refreshing finish.

#### **Serving Suggestion**

This wine pairs wonderfully with a beetroot and citrus salad topped with goat's cheese, and complements steamed mussels in a garlic cream sauce. It is also an excellent choice alongside whole chicken cooked over the fire with root vegetables. However, if all else fails, it can be enjoyed on its own for pure pleasure. Serve between 10-12°C

**Analysis:** Alc 14.17% (labelled as 13.5%) | RS 2.8 g/l | TA 5.7 g/l | pH 3.35

