



# 2017 SIMONSIG AVEC CHENE CHENIN BLANC



## WINE DATA

### Producer

Simonsig Estate

### Region

Stellenbosch

### Country

South Africa

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### Wine Composition

100% Chenin Blanc

### Alcohol

13.43 %

### Total Acidity

6.5 G/L

### Residual Sugar

2.9 G/L

### pH

3.25

## DESCRIPTION

The name means “Chenin with oak” in French. Simonsig Chenin Blanc was the first wine released by founder Frans Malan in 1968. Over time, the winery realized that Chenin Blanc grown on weathered shale gives the most intense, perfumed fruit. The grapes for this wine come from the Estate’s oldest Chenin vineyards, which date back to 1986. 2017 was a challenging year that led to a smaller, but very promising harvest. The dry warm weather produced grapes with small berries exhibiting great fruit intensity. After destemming and crushing, fermentation was started in stainless steel (at about 53.6° F) and then was transferred to 225- liter and 400-liter French oak (third and fourth fill), where fermentation was completed. Battonage was done to enhance mouthfeel while malolactic fermentation was prevented. The wine was aged for 12 months in 7% used French Oak barrels.

## WINEMAKER NOTES

With a light straw color, this full-bodied Chenin Blanc has floral and fresh citrus aromas, with undertones of white peach. The palate is filled with concentrated layers of nectarines and lemon tart, with a fresh mineral finish. Subtle oak adds structure and complexity to this beautifully balanced Chenin Blanc.

## SERVING HINTS

A true “gastronomic” wine, it pairs well with most foods, from grilled fish, chicken, or sushi to ripe, creamy cheeses. Should be served slightly chilled (52.2 – 60.8° F) – but do not overchill.