



2019 SIMONSIG CHENIN BLANC



WINE DATA

Producer

Simonsig Estate

Region

Stellenbosch

Country

South Africa

Wine Composition

100% Chenin Blanc

Alcohol

13.6 %

Total Acidity

5.7 G/L

Residual Sugar

3.5 G/L

pH

3.3

Total Acidity

5.7

VINTAGE

This easy-drinking wine displays a bright effervescent color with a green tinge. Nuances of passion fruit blossoms, apple, pear, kiwi and fresh melon. The multi-layered freshness is complimented by a balanced acidity. The 2019 Chenin Blanc embraces its versatility, showcases multi-layers of fresh fruit and is a delicious super-quaffer.

WINEMAKING

One of the major influences on the 2019 harvest was the preceding winter, which saw 70% more rainfall than the previous year. An unexpected warm spell in June 2018 saw temperatures rising to above 86° F. This pushed the vineyards to uneven budding and patchy ripening. The uneven ripening posed a real challenge for the harvest teams. To capture the multi-layer fruit spectrum for this Chenin Blanc, the winery picked in various stages of ripening. This led to an elegant 2019 vintage with fantastic aromas. The grapes were hand-picked. Fermentation temperature was kept between 53.6° F – 57.2° F to ensure a nice and slow fermentation and optimal fruit flavor production.

INTERESTING FACTS

Chenin Blanc, which comprises 20% of South Africa's vineyards, was the first wine that Simonsig produced.

SERVING HINTS

This wine should be served slightly chilled as an aperitif or with dishes like grilled whole chicken with root vegetables, steamed mussels with a garlic cream sauce, beetroot/citrus/goat cheese salad, and lighter seafood dishes. This wine is vegan and gluten-free.