

# SIMONSIG

## CHENIN BLANC 2014



### Description:

The wine has a bright straw color, with a nose of passion fruit, watermelon and guava. It coats the palate, with an abundance of kiwi fruit and tropical nuances. A “showstopper,” the 2014 Chenin has lush, ripe fruit and good acidity. While outstanding served now, it can be enjoyed within two years of bottling.

### Winemaker’s Notes:

The 2014 vintage was challenging. Winter was wet, cold and exactly what the vines needed after the abnormally dry conditions that prevailed the previous year. The cooler conditions extended into the early parts of summer, but December was the hoteest in 47 years of record-keeping in Stellenbosch. The wet, cold soil caused later budding and the vintage started later than normal. The grapes were handpicked, crushed and some lots given overnight skin contact. The juice was cold settled to brilliant clarity and inoculated with a South African yeast strain well known for producing very fruity wines. Sur lie ageing was conducted to enhance the flavor development and better mouthfeel.

### Serving Hints:

This wine should be served slightly chilled as an aperitif, or with lighter seafood dishes.

**Interesting Fact:** Chenin Blanc, which comprises 20% of the nation’s vineyards, was the first wine that Simonsig produced. This is the winery’s 46<sup>th</sup> vintage.

<b>PRODUCER:</b>	Simonsig Estate
<b>COUNTRY:</b>	South Africa
<b>REGION:</b>	Stellenbosch
<b>GRAPE VARIETY:</b>	100% Chenin Blanc
<b>RESIDUAL SUGAR:</b>	4.6 g/l
<b>TOTAL ACIDITY:</b>	5.7 g/l
<b>PH:</b>	3.42

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Pack	Size	Alc%	lbs	L	W	H	Pallet	UPC
12	750	13.73%	37.47	12.83	10.43	11.92	4X15	74259810300-7

