

# SIMONSIG

## CHENIN BLANC 2015



### Description:

The wine displays a bright straw color, with a youthful expression of ripe pears, guava and sweet melon. The fresh acidity adds to the longevity of these flavors. Tropical fruit flavors form the core of this wine, where hints of green figs and kiwi fruit give the wine greater dimension. While outstanding served now, it can be enjoyed within two years of bottling.

### Winemaker's Notes:

The 2015 vintage was one for the record books. It was the earliest harvest in decades, with warmer weather in August causing earlier bud break, after which a warm, dry summer accelerated ripening by approximately two weeks. The dry weather also led to a very healthy vintage, delivering grapes with beautiful layers of fruit. 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 47<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>	6.6 g/l
<b>PH:</b>	3.35

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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

