

# SIMONSIG

## CHENIN BLANC 2016



### Description:

The wine displays a bright straw color that screams tropical fruit in a glass. The fresh acidity adds to the longevity of these flavors, including white pear and melon, with an undertone of guava. An unpretentious wine that over-delivers on the nose and palate.

### Winemaker's Notes:

The 2016 vintage was challenging, early and with a very dry harvest. Water supplies had a great impact on the vintage, especially where vineyards were not buffeted against the heat. However, the dry conditions led to healthy vineyards and grapes, and the greatest challenge for picking the Chenin grapes was to take them before sugar levels skyrocketed. 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:

Chenin Blanc, which comprises 20% of South Africa'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>pH:</b>	3.3
<b>TOTAL ACIDITY:</b>	6.2 g/l
<b>RESIDUAL SUGAR:</b>	4.2 g/l

QUINTESSENTIAL  
IMPORTER | MARKETER | DISTRIBUTOR  
[www.quintessentialwines.com](http://www.quintessentialwines.com)

Pack	Size	Alc%	lbs	L	W	H	Pallet	UPC
12	750	13.7%	33.07	13.89	10.43	12	4X14	74259810300-7

