

SIMONSIG

CHENIN BLANC 2017



Description:

The wine displays a light straw color with a green tinge. Rays of tropical fruit makes for a grand entrance. Layers of guava, kiwi, green melon and hints of grapefruit paints the palate. The balanced acidity carries the fruit and yet again the 2017 Chenin Blanc claims its title as a super quaffer.

Winemaker's Notes:

The 2017 vintage was a challenging one that led to a smaller, but very promising harvest for the Stellenbosch region. The dry, warm weather produced grapes with small berries with great fruit intensity. The cooler nights and warmer days during the ripening period resulted in grapes with excellent colour and fruit formation. The Chenin Blanc 2017 did not disappoint, we were delighted with the quality and intense fruit spectrum from the various blocks. We selected a few blocks that we picked earlier to obtain the natural acidity of the wine and then there were blocks that we pushed for optimal ripeness to capture the broad fruit spectrum.

Interesting Fact:

Chenin Blanc, which comprises 20% of South Africa's vineyards, was the first wine that Simonsig produced. This is the winery's 48th vintage.

Serving Hints:

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

PRODUCER:	Simonsig Estate
COUNTRY:	South Africa
REGION:	Stellenbosch
GRAPE VARIETY:	100% Chenin Blanc
ALCOHOL %:	13.7%
RESIDUAL SUGAR:	3.9 g/l
TOTAL ACIDITY:	5.7 g/l
PH:	3.3

Pack	Size	Lbs	L	W	H	Pallet	UPC	SCC
12	750	33.07	12.83	10.43	11.92	4x14	74259810300-7	274259810300-5

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