

SIMONSIG

CHENIN BLANC 2018



Description:

This easy-drinking wine displays a light honey color. Nuances of passion fruit blossoms make for a grand entrance. Then layers of kiwi and green melon paint the palate. The balanced acidity carries the fruit, and yet again the 2018 Chenin Blanc claims its title as a super quaffer.

Winemaker's Notes:

The 2018 vintage was really challenging due to the prolonged drought (which some believed was the worst in 100 years). The dry weather did have its advantages as vines were healthy. The dry, warm weather resulted in smaller berries with great fruit intensity. The grapes were handpicked. Fermentation temperature was kept between 12-14° C to ensure a nice and slow fermentation and optimal fruit flavor production. We selected a few blocks that we picked earlier at various ripening levels to obtain fruit and natural acidity. We were delighted with the quality and intense fruit spectrum from the various blocks. The Chenin Blanc 2018 did not disappoint.

Interesting Fact:

Chenin Blanc, which comprises 20% of South Africa's vineyards, was the first wine that Simonsig produced. This is the winery's 50th vintage.

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.

PRODUCER:	Simonsig Estate
COUNTRY:	South Africa
REGION:	Stellenbosch
GRAPE VARIETY:	100% Chenin Blanc
ALCOHOL %:	13.7%
RESIDUAL SUGAR:	3.8 g/l
TOTAL ACIDITY:	5.8 g/l
PH:	3.4

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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