



SIMONSIG
STELLENBOSCH



2020

SIMONSIG CHENIN BLANC



WINE DATA

Producer

Simonsig Estate

Region

Stellenbosch

Country

South Africa

Wine Composition

100% Chenin Blanc

Alcohol

13.74 %

Total Acidity

6.75 G/L

Residual Sugar

3.08 G/L

pH

3.3

DESCRIPTION

The wine displays a bright straw color with a green tinge. An expressive nose of tropical and stone fruits makes for a grand entrance. Layers of tropical fruits on the palate, with bursts of pear, melon and passion fruit. A delicate touch of lemon is beautifully complimented by refreshing acidity. It is an unwooded, dry Chenin Blanc. This 2020 vintage is a true expression of the Simonsig terroir.

WINEMAKING

Higher rainfall during the 2019 winter months and the coinciding increase in dam levels resulted in better water availability for vineyards. Even budbreak and a large number of flowering bunches showed early promise. Conditions remained favorable, except for some wind during flowering and rain during December that required meticulous vineyard management. Moderate temperatures and dry weather followed, resulting in an excellent season for white wines. Above average yields with healthy and excellent quality grapes. An intense season that required immense focus and precise execution to manage. However, if managed well it held great potential. Grapes are handpicked, crushed and some lots are given overnight skin contact. Juice is cold settled to brilliant clarity and inoculated with selected yeast strains, well known for producing very fruity wines. Fermentation temperature is kept between 12-14°C to ensure a nice slow fermentation and optimal fruit flavor production.

SERVING HINTS

Excellent as an aperitif, or with dishes such as Beetroot and citrus salad with goat's cheese, steamed mussels with a garlic cream sauce, or grilled whole chicken with root vegetables.