



**SIMONSIG**  
STELLENBOSCH



## WINE DATA

Producer  
Simonsig Estate

Region  
Stellenbosch

Country  
South Africa

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Wine Composition  
100% Chenin Blanc

Alcohol  
13.7 %

Total Acidity  
6.7 G/L

Residual Sugar  
2.5 G/L

pH  
3.2

# 2021 SIMONSIG CHENIN BLANC

## DESCRIPTION

This vibrant wine displays a brilliant straw color, with a green tinge. It starts with expressive tropical fruit aromas, ranging from melon, passion fruit and pear, to fresh lime. On the well-structured palate, the fruit mixes with refreshing acidity that is prominent through the wine's long, satisfying finish.

## WINEMAKING

Good winter rainfall resulted in plenty of available water for the vines, but a late and prolonged winter season, with cooler than normal weather conditions, resulted in a late start to the growing season. Some rainfall during the spring and early summer required meticulous vineyard management to prevent fungal disease. A good number of flowering bunches showed promise

early in the season, and the slow and gradual ripening allowed for exceptional flavor concentration in the grapes, with good acidity and low pH levels.

The grapes were handpicked, crushed and some lots given overnight skin contact. The juice was cold settled to a brilliant clarity and inoculated with selected yeast strains that are well-known for producing fruity wines. Fermentation temperature are kept between 12-14°C to ensure a slow fermentation and optimal fruit flavor production. After vinification, the wine is bottled and ready for consumption.

## SERVING HINTS

Suggested serving temperature is between 50 – 53.6 F (10-12C). Suitable for vegans. 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.