SIMONSIG STARTING BLOCK CHENIN BLANC 2024



Stellenbosch, South Africa





TASTING NOTES: This Chenin Blanc opens with lifted aromatics, showcasing a vibrant bouquet of lemon zest, crisp green apple and a hint of yellow peach and transitions seamlessly into tropical notes of passion fruit and candied pineapple, adding a delightful sweetness to the mid-palate. Despite its lively acidity, the wine maintains a creamy texture that elegantly coats the mouth, providing a balanced and harmonious finish.

VITICULTURE: The 2024 growing season will be remembered for many reasons. Excellent winter conditions were followed by a historic storm with gale-force winds and torrential rain at the start of the season. Subsequently, a prolonged warm and dry period led to the smallest harvest in two decades in the Cape Winelands due to small berries and low bunch weights. The quality of the 2024 vintage will be memorable for years to come.

VINIFICATION: Grapes were hand-picked and crushed, with some lots undergoing overnight skin contact. The juice was cold settled to achieve brilliant clarity before being inoculated with selected yeast strains known for producing very fruity wines. Fermentation temperatures were maintained between 12 and 14°C to ensure a slow fermentation and optimal fruit flavor production.

INTERESTING FACT: Chenin Blanc was the cultivar that launched Simonsig out of the starting blocks with its launch in 1968.

FAMILY: Named after the majestic views of the Simonsberg Mountain, Simonsig Wine Estate is situated in the famous Stellenbosch wine region just east of Cape Town. Founded in 1971 on true Cape hospitality and strong family values, Simonsig is now helmed by the 3rd generation of the Malan family. The late Frans Malan, a pioneer of the South African wine industry and superior wine craftsperson, cemented the estate's legacy in South African wine history. He produced the first bottle of the much-loved, groundbreaking Kaapse Vonkel sparkling wine, South Africa's first Méthode Cap Classique made in the traditional method. He is also honored for co-founding the thriving Stellenbosch Wine Route, the first of its kind in the country. Today, his wine heritage lives on through his sons, Francois and Johan, and his grandchildren, Francois-Jacques, Christelle and Michael.

PRODUCER: Simonsig ALCOHOL: 13%

REGION: Stellenbosch, South Africa

TOTAL ACIDITY: 6.4 G/L

GRAPE(S): 100% Chenin Blanc RESIDUAL SUGAR: 4 G/L

SKU: SMCB247 pH: 3.3

