



## CAPE FOX CHARDONNAY 2021

### Wine of Origin Stellenbosch

**Style of Wine:** Full Bodied French oak matured Chardonnay

**Grape variety:** 100% Chardonnay

### Background:

Simonsig released its first vintage of Chardonnay in 1978. More than 30 years of experience has given us the knowledge to combine the best terroir and most suitable Chardonnay clones to create classic, elegant wines. The deep red soils of Simonsig and the cool maritime climate of Stellenbosch is perfectly suited to fully express the nobility of Chardonnay. The wine takes its name from the Cape Fox (*Vulpes chama*) – a small and agile mammal that can often be spotted in the winelands, flourishing in the very same environment that yields our noble Chardonnay grapes.

### Vintage Description:

Good winter rainfall in 2020 resulted in good soil water levels and plenty of available water for grapevines. A late and prolonged winter season resulted in a late start to the season. Furthermore, Stellenbosch experienced consistently cooler weather conditions throughout the season. Some rainfall during the spring and early summer months required meticulous vineyard management to prevent fungal disease. A good number of flowering bunches showed good promise early in the season. Relatively cool conditions during December and January were very favourable and resulted in slow and gradual ripening, allowing for exceptional flavour concentration in the grapes with good acidity and low pH levels.

### Vinification:

Only top-quality hand-selected grapes are harvested at optimum ripeness according to their flavour profile. This Chardonnay was fermented and matured in French Oak barrels for 9 months, 35% new oak. No malolactic fermentation took place.

### Wine Description:

A wooded Chardonnay with a light straw colour. Soft notes of white peach, lemon, and a touch of brioche on the nose. On the palate, layers of citrus and stone fruits are followed by complex toasty aromas from oak maturation. The wine shows plenty of power which is complemented beautifully by fresh acidity and a persistent finish. The ideal companion to seafood and poultry dishes.

### Cellaring Potential:

Delicious to drink now, but patience will be rewarded with deeper complexity in 3 to 5 years from vintage.

### Serving Suggestions:

Ideal with seafood dishes like fresh wild oysters, fish carpaccio, fish curry, creamy crayfish pasta and shellfish salad, as well as creamy cheeses like ripe Winelands Camembert, Pont le Eveque or Reblochon. Do not serve too cold: 14° - 16°C should be perfect.

### Analysis:

Alcohol:	12.79 % by volume
Residual Sugar:	2.7 g/l
Total Acidity:	6.6 g/l
pH:	3.19

**Suitable for vegans**