



## LANGBULT STEEN 2022 OLD VINE CHENIN BLANC

### Wine of Origin Stellenbosch

**Style of Wine:** Barrel fermented Chenin Blanc

### Background:

Chenin Blanc is part of our DNA at Simonsig. The journey began with this iconic cultivar in 1968 when Chenin Blanc was the first wine bottled and labelled under the Simonsig brand. Years of experience in working with this cultivar have culminated into the Langbult Steen, previously known as Chenin avec Chêne. The single vineyard Langbult Steen (“long hill Chenin Blanc”), from which the wine takes its name, has been certified as an official heritage vineyard with old vine status as from the 2022 vintage, ushering in a new era for the wine.

### Vintage Description:

Good winter rainfall in 2021 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 spring and early summer months. Some rainfall during the spring and early summer months required meticulous vineyard management to prevent fungal disease. Early signs indicated a promising harvest with a good number of flowering bunches. Relatively cool conditions during December and January were very favourable and resulted in slow, even and gradual ripening along with good flavour concentration on grapes. Warm, dry weather from late January through February increased the ripening speed and resulted in smaller bunches with good intensity.

### Vinification:

Grapes from our oldest Chenin Vineyard (1987) were harvested at different ripeness levels to ensure complex flavour expressions and balance in the wine. To ensure elegance and freshness in the wine, the grapes were whole bunch pressed. The juice was taken to barrel for spontaneous fermentation to take place. The wine was aged on primary lees with regular batonnage for 11 months. A combination of older 300L and 400L barrels were blended to create a complex wine with depth of flavour and freshness.

### Wine Description:

The wine has a light straw colour with a lime green tinge. On the nose you pick up complex aromas of orange blossom, melon, dried apricot and ginger spice. The first thing you notice on the palate is the tangy acidity that carries the flavours of white pear, lime and green apple. The wine has a beautiful minerality, but not without a light creamy texture from the lees contact in barrel.

### Wood Maturation:

11 months aging in large format 300L and 400L seasoned French oak barrels. A small amount of 10% new barrels were used.

### Cellaring Potential:

Can be enjoyed now or cellared for 5 to 8 years.

### Serving Suggestions:

This is a true gastronomic wine and works wonderfully with plainly grilled fish or chicken as well as ripe creamy cheeses like Epoisse or Dalewood Winelands Camembert. Do not overchill – serve at 14 – 16°C.

### Analysis:

Alcohol:	13.5 % by volume
Residual Sugar:	2.9 g/l
Total Acidity:	6.8 g/l
pH:	3.2

Suitable for vegans.