



# Simonsig Chenin Blanc 2024



- Beautifully fruity and harmoniously balanced
- Ideal with seafood and goat's cheese
- Already convinced wine critic Tim Atkin

## WINE IN DETAIL

<b>Article-No.</b>	SIG-122024
<b>Vintage</b>	2024
<b>Winery</b>	Simonsig
<b>Grape Variety</b>	Chenin Blanc
<b>Bottle Top</b>	Screw Cap
<b>Appellation</b>	Stellenbosch
<b>Filling quantity</b>	0,75 l
<b>Alcohol Strength</b>	13 % Vol.
<b>Acidity</b>	6,4 g/l
<b>Residual Sugar</b>	4,0 g/l
<b>In the Cellar</b>	Cold fermentation in stainless steel tanks.
<b>Serve at</b>	10-12 °C
<b>Best Before</b>	2026
<b>Allergen</b>	"Contains Sulphite"
<b>Producer</b>	Simonsig, Kromme Rhee Rd, 7605 Stellenbosch, South Africa
<b>Importer</b>	Simonsig Wine Logistics International- Molenberg 4- 2440 Geel- Belgium
<b>Food Business Operator</b>	CAPREO GmbH, Gildeweg 10, 46562 Voerde, Germany

## AWARDS

<b>Jg. 2024</b>	Tim Atkin 87 Points
<b>Jg. 2023</b>	The Michelangelo Gold, Veritas Silver

## GOES WITH

