

Simonsig Sauvignon Blanc 2005

USA Wine Spectator (April 2005) 89 points Smart Buy Top 100 listed under \$15
Pale straw colour with hints of green. Fresh tropical fruit and green peppers on the nose. Delicious concentration of riper Sauvignon fruit fill the palate showing green figs, kiwi fruit and gooseberries. Zesty and refreshingly crisp in its youth which should develop a silky roundness over time.

A great friend to fine seafood, poultry and pasta dishes.

variety : Sauvignon Blanc | Sauvignon Blanc

winery : Simonsig Family Vineyards

winemaker : Johan Malan

wine of origin : Stellenbosch

analysis : alc : 12.8 % vol rs : 2.6 g/l pH : 3.4 ta : 6.1 g/l

type : White **style :** Dry

pack : Bottle

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ageing : Further development of flavours should take place in the 12 to 24 months after the vintage, but the fruitiness is more pronounced early on.

in the vineyard : Simonsig first bottled a Sauvignon Blanc in 1978, but it was only in the last 10 years that the variety started to reach its potential. Meticulous attention to site and clonal selection as well as flavour manipulation in the vineyard through scientific canopy management consistently results in quality grapes packed with flavour. Sauvignon Blanc is essentially a variety where the quality originates in the terroir of the vineyard. New Sauvignon vineyards on our coolest slope at an altitude of 250m above sea level are starting to make an exciting contribution.

A warm dry vintage with welcome rain in October and around New Year replenished moisture in the soil and prevented moisture stress.

about the harvest: The Sauvignon harvest started 2 weeks earlier than normal in the last week of January and was finished on 9 February. The early picking retained more fruit intensity.

in the cellar : The wine is made in a reductive style by protecting the juice against oxidation from the vineyard all the way into the bottle. The wine takes time to open up and normally reaches its peak 8 to 10 months after vintage. This is substantiated by the Wine Spectator rating the 2004 Sauvignon 89 points a full year after vintage.

Simonsig Family Vineyards

Stellenbosch

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www.simonsig.co.za