

## Simonsig Adelblanc 2006

Fruity dry white blend in the classic style of white Bordeaux wines. Bright pale straw colour. Fresh floral with bright sorrel and citrus aromas on the nose. The palate is refreshingly dry with hints of green peppers and winter melon. The Semillon gives it a smooth silky texture and the subtle fruit acidity makes it delicious to drink with seafood and pastas.

Serve with al fresco meals but it is delicious with seafood or pasta dishes.

**variety :** Sauvignon Blanc | 80% Sauvignon Blanc, 20% Semillon

**winery :** Simonsig Family Vineyards

**winemaker :** Johan Malan

**wine of origin :** Stellenbosch

**analysis :** alc : 12.19 % vol    rs : 3.3 g/l    pH : 3.6    ta : 6.1 g/l

**type :** White

**pack :** Bottle    **closure :** Cork

**ageing :** For early drinking when youthful fruitiness is most prominent.

**in the vineyard :** A new blend of Sauvignon & Semillon was started in 2001 following in the style of the famous white Bordeaux Wines. It is the sister wine of the well known Simonsig Cabernet Sauvignon Merlot blend.

**about the harvest:** Cool and dry conditions during September, October and November resulted in smaller berries with concentrated fruitiness. From December onwards summer temperatures rose significantly and more windy conditions dried out the soils. Picking deliberately started earlier to preserve the delicate flavours and 2006 was not a vintage to wait for riper flavours. Acidity levels were still high when harvesting took place during the last week of January and early February.



### Simonsig Family Vineyards

Stellenbosch

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