

Simonsig Sunbird Sauvignon Blanc 2007

Wine of the Month Club Top 3 position â€” May 2007

Bright colour with a youthful green tinge. Aromatic tropical fruit aromas dominate initially, but the crisp green pepper and nettle flavours emerge over time. Crisp and refreshingly dry with a lively zesty finish.

A great friend to fine seafood, poultry and pasta dishes. A perfect aperitif on a warm summer's day.

variety : Sauvignon Blanc | Sauvignon Blanc

winery : Simonsig Family Vineyards

winemaker : Johan Malan

wine of origin : Stellenbosch

analysis : alc : 13.4 % vol rs : 1.7 g/l pH : 3.4 ta : 6.4 g/l

type : White **style :** Dry

pack : Bottle **closure :** Cork

1997: Veritas Gold

2003: Wine Magazineâ€™s Best Value Wine Guide 2004 - 2 stars, USA Wine Spectator 2004 â€” 84 points

2004: USA Wine Spectator (April 2005) â€” 89 points â€” Smart Buy Top 100 listed under \$15

2005: Beverage Testing Instituteâ€™s Chicago Value Challenge - 87 rating, Silver Medal â€” Top 50 Wines Under \$15â€”

2006: USA Wine Spectator 2007 â€” 88 rating

2007: Wine of the Month Club Top 3 position â€” May 2007

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. Over the last few years new Sauvignon plantings were made on the coolest site on the Estate. At an altitude of 250 - 280 meters the vineyards overlook False Bay a mere 20 km away to the South.

about the harvest: Very cool conditions in the early part of the season were ideal for flavour formation. These conditions lasted up to mid January when temperatures rose significantly and caused ripening to increase rapidly. Picking started earlier on 23 January to ensure

optimal flavour intensity. Our aim was to make the Sauvignon in a fresher style with more nervous tension. Grapes are picked based on taste to keep track of flavour development in the vineyard. Cool grapes are picked early in the morning and handled reductively all the way through vinification.



Simonsig Family Vineyards

Stellenbosch

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