

## Simonsig Vin de Liza 2008

Rich old golden colour. Caramelised sugar and baked apple aromas intertwine with sweet raisins and fynbos honey. Rich, mouthfilling viscosity fills the palate which reveals a toasty, roasted almond oak influence. The seductive sweetness is perfectly balanced by a refreshing acidity which adds to the clean dry finish.

Normally served with dessert at the end of a gourmet meal, but can also be enjoyed on its own in front of the fire when you want a special treat.

**variety** : Sauvignon Blanc | 62% Sauvignon Blanc, 38% Semillon

**winery** : Simonsig Family Vineyards

**winemaker** : Johan Malan

**wine of origin** : Stellenbosch

**analysis** : alc : 14.2 % vol   rs : 105 g/l   pH : 3.77   ta : 7.25 g/l

**type** : Fortified

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

2002: Vinomania Wine Tasting, Moscow: October 2003 - Gold Medal

2003: Veritas 2004 - Silver Medal

2005: Wine Magazine - July 2006 3.5 stars, Veritas 2006 - Silver Medal

2005: Platter 4.5 stars

**in the vineyard** : Frans Malan made his first Noble late Harvest at Simonsig in 1979 using Chenin Blanc. The 1979 vintage was characterised by Botrytis developing in many different grape varieties. Pinotage was one of them and to this day it remains the only NLH ever made from Pinotage. Over the years different grape varieties were used like Bukettraube and Rhine Riesling. More recently Simonsig has been making its NLH in a classic drier food friendly style like the famous French Sauterne wines.

Cool conditions during the growth phase coupled with a very dry summer resulted in smaller berries with excellent concentration. From late December onwards temperatures were significantly higher and there were many more windy days than normal. Ripening was slow until a few much needed rain showers revived the vines and the extra moisture provided the stimulus for excellent Botrytis to develop.

**about the harvest**: The concentrated, botrytis grapes were carefully harvested on the 14th and 15th of March 2006. Much earlier than normal, this was due to the climate and location of this special Chenin blanc vineyard overlooking False Bay.



### Simonsig Family Vineyards

Stellenbosch

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