

Simonsig Sauvignon Blanc 2000

Bright straw colour with a viscous appearance. Rich layered flavours of greenfig preserve and gooseberries. The full bodied ripeness gives fatness on the palate and there is a fingerprint Sauvignon green pepper flavour in the finish. Riper than previous vintages, less racy which is a true reflection of the vintage.

SERVING SUGGESTIONS:

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

variety : Sauvignon Blanc | Sauvignon Blanc

winery : Simonsig Wine Estate

winemaker : Johan Malan

wine of origin : Stellenbosch

analysis : alc : 13.9 % vol rs : 2.7 g/l pH : 3.31 ta : 6.0 g/l

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 cellar : BACKGROUND:

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.

VINTAGE DESCRIPTION:

A relatively warm winter led to retarded budding during the spring of 1999. The winter brought 21% less rain than the previous year and virtually no rain fell during the hottest summer in many years. Supplementary irrigation was crucial to grow quality grapes. The vintage was characterised by very high sugar levels and rich full bodied wines. The Sauvignon crop was almost the same as 1999 with the average yield at 8 tons per hectare. Harvesting took place at slightly higher sugar levels at around mid February.

Simonsig Wine Estate

Stellenbosch

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