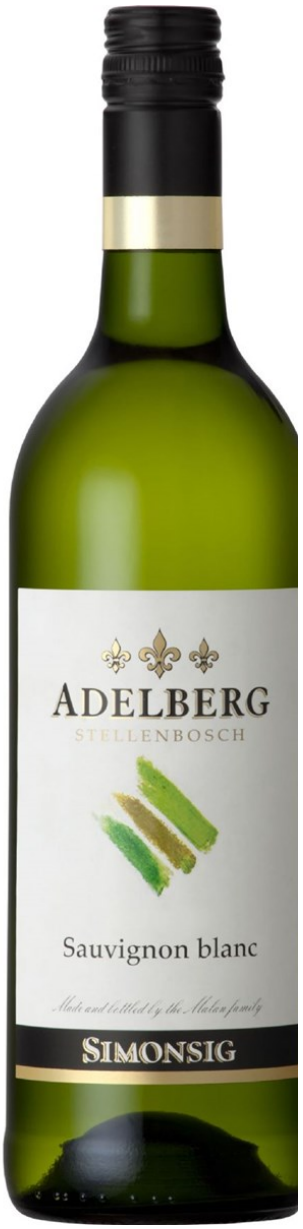
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Simonsig Adelberg Sauvignon Blanc 2010

Star bright colour with a vibrant green tinge. Beautiful expression of tropical fruit leaping from the glass, with slight hints of crispy green pepper flavours. The pallet is welcomed by mouth watering layers of citrus and kiwi fruit aromas. A refreshing acidity and smooth texture rounds off the wine, making the Adelblanc an enjoyable wine for any occasion.

Excellent with fresh fish and shellfish e.g. Grilled Sardines. The acidity will cut the richness of oily and buttery dishes. Try with flavoursome chicken, pork and Thai dishes, salads and asparagus in butter. Don't forget the cheese - especially Chevre goats cheese.



variety : Sauvignon Blanc | 76% Sauvignon Blanc, 24% Semillon
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 **taste :** Fruity
pack : Bottle **closure :** Cork

2010 Wine Magazine: Nov 2010 edition: 4 stars
2008 Veritas 2008: Silver Medal
2007 Swiss International Air Lines Wine Awards 2008: Bronze Medal
2006 Veritas 2007: Bronze Medal

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

in the vineyard : **Heritage**
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.

Vintage Description
The 2010 vintage will be remembered as the smallest vintage in many years. Virtually every force of nature, pests and fungal disease contributed to the smaller yields. Although the 2010 vintage was not a vintage of quantity it most definitely was one of quality and concentrated fruit. Sauvignon blanc was a stand out variety in 2009 and we knew 2010 will be a challenge, but many winemakers believe that the quality is equal or even better than last year. We were delighted with the quality of the grapes we sourced from the cool climate Groenekloof ward in the Darling region on the West Coast. The grapes were intensely flavoured and combined with the quality of the Elgin and Simonsig grapes, we expected the 2010 Simonsig Sauvignon blanc to be a stand out wine with an excellent flavour profile.

in the cellar : Grapes are picked based on taste to capture maximum flavour. Sugar levels around 21° Balling ensures zippy fruitiness and crisp acidity. Limited skin contact gives more flavour and a cold fermentation with a specially selected South African yeast strain helps to maximise the fruit intensity. Lees contact after fermentation fleshes out the palate weight.

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