

## Simonsig Sunbird Sauvignon Blanc 2012

Brilliant hue of light straw with youthful green tinge. Combustion of tropical fruit flavours combined with sassy green pepper and hints of asparagus. The crisp acidity and mineral notes ensures a lingering fresh finish.

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

**variety :** Sauvignon Blanc | 100% Sauvignon Blanc

**winery :** Simonsig Family Vineyards

**winemaker :** Johan Malan

**wine of origin :** Stellenbosch

**analysis :** alc : 13.32 % vol   rs : 1.05 g/l   pH : 3.26   ta : 6.55 g/l

**type :** White   **style :** Dry

**pack :** Bottle   **closure :** Screwcap

**2012**

2012 Veritas Wine Awards - Double Gold Medal

FNB Sauvignon Blanc Top 10 Wines - Finalist

**2010**

2011 Wine Magazine Best Value Awards 3 stars

2010 Nov Wine Magazine - 3 stars

**2009**

March 2011 Wine Enthusiast - 86 points

**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 :** 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. 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:** Grapes are picked based on taste to keep track of flavour development in the vineyard - cool grapes are picked early in the morning.

**in the cellar :** The grapes handled reductively all the way through vinification. Limited skin contact is done on some batches to maximise fruit without losing acidity. A new way of pressing and lower juice recovery than previous years lead to wines with more elegance and finesse. Juice is settled brilliantly clear and inoculated with a South African yeast strain. Fermentation temperature is kept low at 11 to 12° Celsius to increase the fruit ester intensity. After fermentation the wine is kept on the lees for as long as possible (3 - 6 months) and stirred to flesh out the mouthfeel.



## Simonsig Family Vineyards

Stellenbosch

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