

Simonsig Sunbird Sauvignon Blanc 2015

With a brilliantly clear colour the 2015 Sauvignon blanc express flavours of concentrated tropical fruit and gooseberries with nuances of green fig and green pepper. The tapestry of flavours saturates the mouthfeel while the crisp acidity refreshes. This unique balance between the two elements equals pure Sauvignon Blanc satisfaction.

A perfect aperitif on a warm summer day, this wine also works very well with rich and fatty foods. Try it with salads, goats milk cheese, lemon-garnished fish dishes and Thai foods.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Simonsig Family Vineyards

winemaker : Johan Malan

wine of origin : Western Cape

analysis : alc : 13.23 % vol rs : 1.32 g/l pH : 3.21 ta : 6.6 g/l

type : White **style** : Dry **taste** : Fruity

pack : Bottle **size** : 750ml **closure** : Screwcap

2013

2013 Veritas Wine Awards - Bronze

2013 International Wine and Spirit Competition - Silver

2012

2012 Veritas Double Gold Medal

2012 FNB Top 10 Sauvignon Blanc Awards

2011

Best Value Awards 2013: 3 stars

2010

2012 Sauvignon Blanc Top 10 Winner

2011 Platter's Guide: 3½ stars

2011 Wine Magazine Best Value Awards: 3 stars

Wine Magazine Nov 2010 edition: 3 stars

2011

2012 John Platter Wine Guide: 3½ stars

2009

Wine Enthusiast March 2011 Issue: 86 points

2010 Platter's Guide: 3½ stars

2008

2009 Platter's Guide: 4 stars

2007

Wine of the Month Club Top 3 position - May 2007

2006

USA Wine Spectator 2007 - 88 rating

2005

Beverage Testing Institute's Chicago Value Challenge: 87 rating, Silver Medal "Top 50 Wines Under \$15"

2004

USA Wine Spectator (April 2005) – 89 points – Smart Buy

Top 100 listed under \$15

2003

Wine Magazine's Best Value Wine Guide 2004: 2 stars

USA Wine Spectator – 2004 – 84 points

1997

Veritas Gold Medal



ageing : Further development of flavours should take place in 12 to 24 months after the vintage, but the fruitiness is more pronounced early on.

Background

Simonsig first bottled a Sauvignon blanc in 1978, but it has only been in the last 10 years that the variety has started to reach its full potential. Meticulous attention to site and clonal selection as well as optimal canopy management in the vineyard consistently results in quality grapes packed with flavour. Terroir plays a significant role when it comes to the quality of Sauvignon blanc. Over the last few years new Sauvignon blanc 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.

Style of Wine

Dry White Varietal Wine

in the vineyard :

The 2015 harvest is definitely one for the books. We had the earliest start in decades. Warmer weather in August resulted in earlier bud break, after which a warm, dry windy summer accelerated ripening by approximately two weeks. The dry weather also led to a very healthy vintage. We started picking Sauvignon blanc on the 27th of January from our own vineyards and finished the 18th of February with grapes from the Walker Bay region. After spreading our Sauvignon blanc wings in 2014, which was our first vintage purchasing Sauvignon blanc grapes from Walker Bay we added Durbanville and Elim to our Sauvignon blanc profile. The excitement amongst the winemakers was unstoppable. It also pushed the winemakers blending skills to the limit, capturing each region, showcasing their unique expression of fruit.

Region

32% Darling
27% Durbanville
19% Stellenbosch
13% WalkerBay
9% Elim

about the harvest: Grapes are picked based on taste to keep track of flavour development in the vineyard. Grapes are picked during cool early mornings.

in the cellar : Grapes are handled reductively all the way through vinification. Limited skin contact is allowed on selected batches to maximise fruit without losing acidity. Gentle pressing and lower juice recovery gives rise to greater elegance. The juice is settled brilliantly clear and inoculated with a selected yeast strain. Fermentation temperatures are kept low at 11 - 12° C to ensure slow fermentation and enhance fruit intensity. After fermentation the wine is kept on the lees as long as possible (3 - 6 months) and stirred regularly to enhance mouth feel.

Simonsig Family Vineyards

Stellenbosch

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