

## Simonsig Sunbird Sauvignon Blanc 2016

---

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 :**

**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

021 888 4900

[www.simonsig.co.za](http://www.simonsig.co.za)