

Simonsig Sunbird Sauvignon Blanc 2017

The brilliantly clear colour makes a refreshing and crisp statement. Beautiful gooseberry notes with hints of melon and kiwi. Refined green flavours coats the palate with a finishing lemon twist. The well balanced acidity carries the sublime tropical flavours with a green edge.

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, lemongarnished 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 : 12.9 % vol rs : 1.8 g/l pH : 3.2 ta : 6.7 g/l

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

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

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

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 metres the vineyards overlook False Bay a mere 20 km away to the South.

in the vineyard : The 2017 vintage was a challenging one that led to a smaller, but very promising harvest for the Stellenbosch region. The dry warm weather produced grapes with small berries with great fruit intensity. The cooler nights and warmer days during the ripening period resulted in grapes with excellent colour and fruit formation. The Sauvignon blanc was one of the 2017 highlights, we were delighted with the quality and intense fruit spectrum from all 4 selected regions.

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 and are handled reductively all the way through vinification.

in the cellar : Limited skin contact is allowed on selected batches to maximise fruit without losing acidity. Gentle pressing and lower juice recovery give 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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