

## Simonsig Vin de Liza 2019

The Vin de Liza 2019 is an elegant, yet complex dessert wine with a light golden hue. On the nose, orange blossom and honeysuckle are complimented by layers of apricot and lemon preserve which is followed by a hint of nut praline. A sophisticated palate displays flavours of dried peach and lemon peel which is followed by walnut and a touch of fynbos honey. Sweetness is well balanced by bright acidity which elevates the wine while contributing length and a mineral like texture. Ready to be enjoyed now but will improve with time.

Normally served with dessert at the end of a gourmet meal, but can also be enjoyed on its own in front of the fire as a special treat. Serve between 5-7°C

**variety :** Sauvignon Blanc | 80% Sauvignon Blanc, 20% Semillon

**winery :** Simonsig Family Vineyards

**winemaker :** Johan Malan

**wine of origin :** Stellenbosch

**analysis :** alc : 11.8 % vol rs : 114 g/l pH : 3.04 ta : 7.35 g/l

**type :** Fortified **style :** Sweet **taste :** Fruity

**pack :** Bottle **size :** 375ml **closure :** Cork

Frans Malan made his first Noble Late Harvest at Simonsig in 1979, using Chenin Blanc grapes. The 1979 vintage was characterised by Botrytis developing in many different grape varieties, including Pinotage. To this day, the Vin De Liza remains the only NLH ever made from Pinotage. More recently Simonsig has been making its NLH in a classic, drier and more food friendly style, much like the famous French Sauterne wines.

**in the vineyard :** The grapes, growing on the estate's red clay soils, were left on the vine later than normal to allow the Botrytis cinerea fungus (noble rot) to grow.

**about the harvest:** The grapes were then handpicked and the final blend spent 17 months in older French oak barrels.



### Simonsig Family Vineyards

Stellenbosch

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