

Simonsig Sunbird Sauvignon Blanc 2024

This Sauvignon Blanc is light in colour and offers a bouquet of guava, melon, and Cape gooseberries. Subtle undertones of figs and grapefruit can be found on the palate, complemented by fresh acidity and a harmonious finish. It is the perfect Sauvignon Blanc for any occasion.

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 : 13.5 % vol rs : 1.6 g/l pH : 3.14 ta : 7 g/l

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

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

ageing : Enjoy it young, with further development of flavours within 12 months.

The Cape Floral Kingdom is home to the vibrant Malachite Sunbird, frequently spotted flitting around the Protea flowers that thrive alongside our Sauvignon Blanc vineyards. These vineyards are planted at the highest altitude of Simonsig, where the cool ocean breeze from nearby False Bay creates the ideal climate for this cultivar.

in the vineyard : There was significant rainfall at the start of the season, but little-to-no rainfall from the end of September to mid-February. Coupled with warm summer temperatures, these conditions accelerated ripening of early cultivars, which led to lighter yields for early cultivars and, in certain cases, less available irrigation water. The dry conditions, however, produced grapes of excellent quality.

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 was allowed on select batches to maximise fruit without losing acidity. Gentle pressing and lower juice recovery gave rise to greater elegance. The juice was settled brilliantly clear and inoculated with a select yeast strain. Fermentation temperatures were kept low at 12-14 °C to ensure slow fermentation and enhance fruit intensity.



Simonsig Family Vineyards

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