

Simonsig Sauvignon Blanc 2002

Youthful, green tinged straw colour. Powerful Sauvignon aromas dominate the bouquet. Concentrated tropical and green fig flavours with delicious green pepper providing focus. Zesty and crisp on the palate with fresh acidity that lingers on the aftertaste. The delicate balance is a true reflection of the cool summer of 2002. A touch of Semillon contributes to the smooth silky mouth feel that makes it perfect with food.

A great friend with fine seafood, poultry and pasta dishes.

variety : Sauvignon Blanc | Sauvignon Blanc

winery : Simonsig Family Vineyards

winemaker : Johan Malan

wine of origin : Stellenbosch

analysis : alc : 12.6 % vol rs : 3.44 g/l pH : 7.3 ta : 2.88 g/l



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

in the vineyard : One of the smallest crops in decades. Difficult weather conditions with abnormally high rainfall caused very high disease pressure. Rainfall was 33% above normal and lasted right up to the harvest in January. Downy mildew caused widespread crop losses in the Cape winelands. The cool climatic conditions favoured the development of fruit flavours especially for the white wines. The natural acidities were also higher than normal which adds to the zesty freshness and liveliness of the 2002 white wines.

Simonsig Family Vineyards

Stellenbosch

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