



SUNBIRD SAUVIGNON BLANC 2023

Origin of Wine:

Stellenbosch

Style of Wine: Dry White Varietal Wine

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

Vintage Description:

The season started relatively dry but ended wet. Stellenbosch experienced a cooler winter and some rainfall during the spring and early summer months which required meticulous vineyard management to prevent fungal disease. Early signs indicated a promising harvest with a good number of flowering bunches. Relatively cool conditions during December and January were very favourable and resulted in slow, even, and gradual ripening along with good flavour concentration on grapes.

Vinification:

Grapes are picked during cool early mornings based on taste to keep track of flavour development in the vineyard and are handled reductively all the way through vinification. Limited skin contact is allowed on select 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 select yeast strain. Fermentation temperatures are kept low at 12-14 °C to ensure slow fermentation and enhance fruit intensity. After fermentation, the wine is kept on the lees as long as possible (2-6 months) and stirred regularly to enhance mouth feel.

Wine Description:

Bright aromatics of tropical fruits, juicy nectarines, and melon with subtle undertones of lime and grapefruit. The palate has depth of flavour and is well complemented by fresh acidity and a harmonious finish. The perfect Sauvignon Blanc for any occasion.

Cellaring Potential:

Enjoyed young, with further development of flavours within 12 months.

Serving Suggestions:

A perfect aperitif on a warm summer day, this wine also works very well with rich and fatty foods. Try it with salads, goat's milk cheese, lemon-garnished fish dishes and Thai foods.

Analysis:

Alcohol:	13.45% by volume
Residual Sugar:	1.7 g/l
Total Acidity:	8.1 g/l
pH:	3.08

Suitable for vegans