

SIMONSIG

“SUNBIRD” SAUVIGNON BLANC 2012

Description:

The 2012 “Sunbird” Sauvignon Blanc shows great complexity and a variety of classic Sauvignon Blanc vibrant tropical aromas, freshly cut grass, gooseberries and kiwi. On the palate, this wine is well-balanced with layers of fruit. The complexity of flavors together with a crisp, zesty acidity contributes to the fuller mouthfeel, making this wine versatile to pair well with a variety of dishes.

Winemaker’s Notes:

Simonsig has bottled Sauvignon Blanc since 1978. Meticulous attention to site and clonal selection, as well as careful canopy management, consistently results in quality grapes packed with flavor. The grapes are picked based on taste to keep track of flavor developments in the vineyards. Skin contact was limited on selected batches to maximize fruit without losing acidity. The juice was inoculated with a South African yeast strain and fermentation took place at low temperatures to increase the fruit intensity. After fermentation, the wine was kept on lees for six months and stirred regularly to enhance the mouthfeel.

Serving Hints:

A great wine to accompany shellfish, light seafood, poultry or creamy sauce based pasta dishes.

Interesting Fact:

Simonsig’s Sauvignon Blanc is named Sunbird for its lively, vibrant appeal. Brimming with vivacious green tropical notes akin to the vivid Malachite sunbird that is drawn to the Cape’s indigenous Fynbos Hills where superb Sauvignon blanc is grown.



PRODUCER:	Simonsig Family Vineyards
COUNTRY:	South Africa
REGION:	Stellenbosch
GRAPE VARIETY:	100% Sauvignon Blanc
ALCOHOL:	13.3%
RESIDUAL SUGAR:	1.38 g/l
TOTAL ACIDITY:	7.14 g/l
pH:	3.27

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Pack	Size	Alc%	lbs	L	W	H	Pallet	UPC
12	750	13.3	37.47	12.83	10.43	11.92	4X15	74259810200-0

