

SIMONSIG

“SUNBIRD” SAUVIGNON BLANC 2010



Description:

The 2010 Sauvignon Blanc has a brilliant hue of light straw with a youthful green tinge. A Combustion of tropical fruit flavors combined with sassy green pepper and hints of asparagus. The crisp acidity and mineral notes ensures a lingering fresh finish. Further development of flavors should take place in the 12 to 24 months after the vintage, but the fruitiness is more pronounced early on.

Winemaker's Notes:

Simonsig has bottled Sauvignon Blanc since 1978, but it has only been in the last ten years that the variety has started to reach its potential. Grapes are picked based on taste to keep track of flavor development in the vineyard. Cool grapes are picked early in the morning and handled reductively all the way through vinification. Limited skin contact is done on some batches to maximize fruit without losing acidity. A new way of pressing and lower juice recovery than previous years lead to wines with more elegance and finesse. Juice is settled brilliantly clear and inoculated with a South African yeast strain. Fermentation temperature is kept low at 11 to 12° Celsius to increase the fruit intensity. After fermentation the wine is kept on the lees for as long as possible (3 - 6 months) and stirred to flesh out the mouthfeel.

Serving Hints:

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

PRODUCER: Simonsig Family Vineyards
COUNTRY: South Africa
REGION: Stellenbosch
GRAPE VARIETY: 100% Sauv Blanc
ALCOHOL: 12.67%
RESIDUAL SUGAR: 2.2 g/l
TOTAL ACIDITY: 6.6 g/l
pH: 3.4

EXCLUSIVE US IMPORTER:

QUINTESSENTIAL WINES
 1310 Second Street
 Napa, CA 94559

Pack	Size	Alc%	Lbs	L	W	H	Pallet	UPC
12	750ml	12.67	37.47	12.83	10.43	11.92	4x15	74259810200-0

