

SIMONSIG

“SUNBIRD” SAUVIGNON BLANC 2014

Description:

The 2014 “Sunbird” Sauvignon Blanc has great clarity and expresses aromas and flavors of green melon, asparagus, green figs and subtle hints of pineapple. These tropical notes, plus crisp acidity, makes for a fresh, fruity and long-lasting white wine.

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. Meticulous attention to site and clonal selection, as well as grape enhancement in the vineyards through canopy management, consistently results in quality grapes packed with flavor. Grapes are picked based on taste to keep track of flavor developments in the vineyards. Limited skin contact was done on some batches to maximize fruit without losing acidity. The juice was inoculated with a selected yeast strain and fermentation took place at low temperatures to increase the fruit intensity. After fermentation, the wine was kept on lees for as long as possible (3 to 6 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:	2.64 g/l
TOTAL ACIDITY:	6.38 g/l
pH:	3.37

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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

