

# SIMONSIG

## “SUNBIRD” SAUVIGNON BLANC 2016



### Description:

The 2016 “Sunbird” Sauvignon Blanc has great clarity and expresses aromas and flavors of gooseberries, green figs, fresh asparagus and green pepper. The wine has a crisp and refreshing acidity. Patience will be rewarded as the wine develops in the glass with delicious tropical fruit flavors coming to the fore.

### 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. Water supplies had a great impact on the 2016 harvest, especially where vineyards were not buffered against the heat. However, the dry conditions led to the vineyards and grapes being very healthy overall. The Sauvignon Blanc grapes were in a pristine condition and showed an abundance of fruit and depth. 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. Gentle pressing and lower juice recovery give rise to greater elegance. The juice was inoculated with a selected yeast strain and fermentation took place at low temperatures to ensure slow fermentation and increase the fruit intensity. After fermentation, the wine was kept on lees for 6 months and stirred regularly to enhance the mouthfeel.

### Serving Hints:

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

<b>PRODUCER:</b>	Simonsig Family Vineyards
<b>COUNTRY:</b>	South Africa
<b>REGION:</b>	Stellenbosch
<b>GRAPE VARIETY:</b>	100% Sauvignon Blanc
<b>ALCOHOL:</b>	13.23%
<b>RESIDUAL SUGAR:</b>	1.4 g/l
<b>TOTAL ACIDITY:</b>	7.1 g/l
<b>pH:</b>	3.10

### QUINTESSENTIAL

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Pack	Size	Alc%	lbs	L	W	H	Pallet	UPC
12	750	12.9	33.07	12.83	10.43	11.92	4X15	74259810200-9

