

2017
**SIMONSIG “SUNBIRD”
SAUVIGNON BLANC**

WINE DATA

Producer

Simonsig Estate

Region

Stellenbosch

Country

South Africa

Wine Composition

100% Sauvignon
Blanc

Alcohol

12.9 %

Total Acidity

6.71 G/L

Residual Sugar

1.8 G/L

pH

3.20

DESCRIPTION

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. The 2017 vintage was a challenging one that led to a smaller, but very promising harvest for the Stellenbosch region. The dry warm weather produced grapes with small berries with great fruit intensity. The cooler nights and warmer days during the ripening period resulted in grapes with excellent color and fruit formation. The Sauvignon Blanc was one of the 2017 highlights – with high quality and an intense fruit spectrum. Grapes were picked on cool early mornings and were handled reductively all the way through vinification. Limited skin contact was allowed on selective batches to maximize fruit without losing acidity. Fermentation temperatures are kept low at 51.8 – 53.6 F to ensure slow fermentation and enhance fruit intensity. After fermentation, the wine was kept on lees for 3-6 months and stirred regularly to enhance the mouthfeel.

WINEMAKER NOTES

The 2017 “Sunbird” Sauvignon Blanc has great clarity and expresses aromas and flavors of gooseberries, melon and kiwi – with a finishing lemon twist. The wine has a well-balanced acidity that carries the sublime tropical flavors with a green edge.

SERVING HINTS

A great aperitif, as well as being a wine to accompany shellfish, lemon-garnished seafood, poultry, salads, goat cheese, and Thai foods.

