

SIMONSIG

“SUNBIRD” SAUVIGNON BLANC 2017



Description:

The 2017 “Sunbird” Sauvignon Blanc has great clarity and expresses aromas and flavors of concentrated tropical fruit and gooseberries. The tapestry of flavors saturate the mouthfeel, while the crisp acidity refreshes.

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. 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 51-53 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.

Serving Hints:

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

PRODUCER:	Simonsig Family Vineyards
COUNTRY:	South Africa
REGION:	Stellenbosch
GRAPE VARIETY:	100% Sauvignon Blanc
ALCOHOL:	12.9%
RESIDUAL SUGAR:	1.8 g/l
TOTAL ACIDITY:	6.7 g/l
pH:	3.20

Pack	Size	Lbs	L	W	H	Pallet	UPC	SCC
12	750	33.07	12.83	10.43	11.92	4x15	74259810200-9	274259810200-8

