



## SUNBIRD SAUVIGNON BLANC 2022

### Origin of Wine:

Stellenbosch

### Style of Wine: Dry White Varietal Wine

### Background:

Simonsig first bottled a Sauvignon Blanc in 1978, but it has only been in the last 10 years that the variety has started to reach its full potential. Meticulous attention to site and clonal selection, as well as optimal canopy management in the vineyard, consistently results in quality grapes packed with flavour. Terroir plays a significant role when it comes to the quality of Sauvignon Blanc. Over the last few years new Sauvignon Blanc plantings were made on the coolest site on the Estate. At an altitude of 250-280 metres the vineyards overlook False Bay a mere 20km away to the South.

### Vintage Description:

Good winter rainfall in 2021 resulted in good soil water levels and plenty of available water for grapevines. A late and prolonged winter season resulted in a late start to the season. Furthermore, Stellenbosch experienced consistently cooler weather conditions throughout the spring and early summer months. Some rainfall during the spring and early summer months required meticulous vineyard management to prevent fungal disease. Early signs indicated a promising harvest with a good number of flowering bunches. Relatively cool conditions during December and January were very favourable and resulted in slow, even and gradual ripening along with good flavour concentration on grapes. Warm, dry weather from late January through February increased ripening tempo and resulted in slightly lower acidity and tropical flavours on Sauvignon Blanc grapes.

### Vinification:

Grapes are picked during cool early mornings based on taste to keep track of flavour development in the vineyard and are handled reductively all the way through vinification. Limited skin contact is allowed on select batches to maximise fruit without losing acidity. Gentle pressing and lower juice recovery give rise to greater elegance. The juice is settled brilliantly clear and inoculated with a select yeast strain. Fermentation temperatures are kept low at 12-14 °C to ensure slow fermentation and enhance fruit intensity. After fermentation the wine is kept on the lees as long as possible (2-6 months) and stirred regularly to enhance mouth feel.

### Wine Description:

With a brilliant clear colour, this Sauvignon Blanc expresses intense tropical aromas of granadilla and melon along with notes of nectarine and grapefruit. A flavourful palate showcases an array of tropical fruits, passion fruit and refreshing hints of lime. Excellent structure and depth of flavour is well complimented by fresh acidity and a lingering aftertaste. The perfect Sauvignon Blanc for any occasion.

### Cellaring Potential:

Further development of flavours should take place in 12 to 24 months after the vintage, but the fruitiness is more pronounced early on.

### Serving Suggestions:

A perfect aperitif on a warm summer day, this wine also works very well with rich and fatty foods. Try it with salads, goat's milk cheese, lemon-garnished fish dishes and Thai foods.

### Analysis:

Alcohol:	13.2% by volume (label alc: 13%)
Residual Sugar:	1.49 g/l
Total Acidity:	6.95 g/l
pH:	3.15