



SUNBIRD SAUVIGNON BLANC 2019

Origin of Wine:

63% Stellenbosch | 37% Walker Bay

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:

One of the major influences on the 2019 harvest was the preceding winter, which saw 70% more rainfall than the previous year - one recognised as among the driest in the history of the Cape Winelands. An unexpected warm spell in June 2018 saw temperatures rising to above 30°C, pushing the vineyards to uneven budding and patchy ripening as the berries gained sugar and colour. Fortunately, the rest of the growing season was ideal for Sauvignon blanc. Cooler summer temperatures during December and January resulted in slower ripening and grapes with low pH, excellent acidity and complex, concentrated flavours. An excellent Sauvignon blanc vintage indeed.

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 (3-6 months) and stirred regularly to enhance mouth feel.

Wine Description:

With a brilliant clear colour, this Sauvignon blanc expresses intense aromas of passion fruit, gooseberries and guava with a hint of floral. A complex palate of tropical fruit, bell peppers and freshly cut grass. Excellent structure is well complimented by fresh acidity and a lingering aftertaste.

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:	13.47% by volume
Residual Sugar:	3.5 g/l
Total Acidity:	6.5 g/l
pH:	3.23