



SUNBIRD SAUVIGNON BLANC 2021

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 2020 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 season. Some rainfall during the spring and early summer months required meticulous vineyard management to prevent fungal disease. A good number of flowering bunches showed good promise early in the season. Relatively cool conditions during December and January were very favourable and resulted in slow and gradual ripening, allowing for exceptional flavour concentration in the grapes with good acidity and low pH levels. A truly memorable Sauvignon Blanc vintage.

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 green figs. A complex palate of tropical fruit, guava and grapefruit with hints of fresh lime. Excellent structure 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:	13.42% by volume (label alc: 13%)
Residual Sugar:	1.4 g/l
Total Acidity:	6.9 g/l
pH:	3.16