



VIN DE LIZA 2017

Wine of Origin Stellenbosch

Style of Wine: Noble Late Harvest Botrytis Wine

Grape varieties: Sauvignon Blanc 59% | Semillon 41%

Background:

Frans Malan made his first Noble Late Harvest at Simonsig in 1979, using Chenin Blanc grapes. The 1979 vintage was characterised by Botrytis developing in many different grape varieties, including Pinotage. To this day, the Vin De Liza remains the only NLH ever made from Pinotage. More recently Simonsig has been making its NLH in a classic, drier and more food friendly style, much like the famous French Sauterne wines.

Vinification:

The grapes, growing on the estate's red clay soils, were left on the vine later than normal to allow the Botrytis cinerea fungus (noble rot) to grow. The grapes were then handpicked and the final blend spent 13 months in old French oak.

Wine Description:

Light on the palate, while exhibiting complex flavours, this wine displays layers of lemon peel, honeysuckle and preserved fig, with an earthy finish. The wine is well balanced with a fresh acidity running through it, giving it a mineral like texture. The wine is ready to be enjoyed now, but will improve with time.

Serving Suggestions:

Normally served with dessert at the end of a gourmet meal, but can also be enjoyed on its own in front of the fire as a special treat.

Analysis:

Alcohol:	12.5% by volume
Residual Sugar:	108 g/l
Total Acidity:	6.9 g/l
pH:	3.31