



SAUVIGNON BLANC

Style of Wine
Dry White Varietal Wine

Heritage
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 meters the vineyards overlook False Bay a mere 20 km away to the South.

Vintage Description
The 2015 harvest is definitely one for the books. We had the earliest start in decades. Warmer weather in August resulted in earlier bud break, after which a warm, dry windy summer accelerated ripening by approximately two weeks. The dry weather also led to a very healthy vintage. We started picking Sauvignon blanc on the 27th of January from our own vineyards and finished the 18th of February with grapes from the Walker Bay region. After spreading our Sauvignon blanc wings in 2014, which was our first vintage purchasing Sauvignon blanc grapes from Walker Bay we added Durbanville and Elim to our Sauvignon blanc profile. The excitement amongst the winemakers was unstoppable. It also pushed the winemakers blending skills to the limit, capturing each region, showcasing their unique expression of fruit.

Vinification
Grapes are picked based on taste to keep track of flavour development in the vineyard. Grapes are picked during cool early mornings and are handled reductively all the way through vinification. Limited skin contact is allowed on selected batches to maximise fruit without losing acidity. Gentle pressing and lower juice recovery gives rise to greater elegance. The juice is settled brilliantly clear and inoculated with a selected yeast strain. Fermentation temperatures are kept low at 11 - 12° 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 brilliantly clear colour the 2015 Sauvignon blanc express flavours of concentrated tropical fruit and gooseberries with nuances of green fig and green pepper. The tapestry of flavours saturates the mouthfeel while the crisp acidity refreshes. This unique balance between the two elements equals pure Sauvignon blanc satisfaction.

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, goats milk cheese, lemon-garnished fish dishes and Thai foods.



A W A R D S

- 2015: 2016 National Wine Challenge: Dubble gold
2016 WOMC Winner: The Oaks Club
2015 IWSC: Silver
2015 Veritas Awards: Bronze Medal
2016 Platter's Guide: 3.5 stars
- 2013: Best Value Guide 2014: 3 stars
2013 IWSC: Silver Medal
2014 Platter's Guide: 3.5 stars

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Vintage
2015

Region
32% Darling, 27% Durbanville,
19% Stellenbosch, 13% Walker Bay, 9% Elim

Grapes
Sauvignon Blanc 100 %

Analysis
Alcohol: 13.2%
Residual Sugar: 1.3 g/l
Total Acidity: 6.6 g/l
pH: 3.2

