



SIMONSIG

STELLENBOSCH



VIN DE LIZA SAUVIGNON BLANC / SEMILLON

Style of Wine

Noble Late Harvest Botrytis Wine.

Heritage

Frans Malan made his first Noble late Harvest at Simonsig in 1979 using Chenin Blanc. The 1979 vintage was characterised by Botrytis developing in many different grape varieties. Pinotage was one of them and to this day it remains the only NLH ever made from Pinotage. Over the years different grape varieties were used like Bukettraube and Rhine Riesling. More recently Simonsig has been making its NLH in a classic drier food friendly style like the famous French Sauterne wines.

Vintage Description

The ideal cooler conditions were similar to 2007 and 1997 and the results is wines which were picked riper without the risks of losing the characteristics herbaceous Sauvignon Blanc fruits. This means there are riper and more complex flavours at higher intensity levels. Cooler weather also benefitted flavours in Semillon and lower yields also helped to bring more intensity. Only twelve rows were left for botrytis and left to ripen over 40° to use in the Vin de Liza. 2009 was a difficult year for the formation of botrytis that resulted that lots of grapes were lost due to grey rot.

Winemaking

The concentrated Botrytis berries were hand picked and hand selected in the vineyard. At the cellar a team of 12 people did a painstaking second hand selection on a sorting table. It was left on the skins for 48 hours to allow the raisined berries to swell out and extract the exquisite flavours and concentrated sugar (40° Balling). Pressing is very time consuming and it yields a meagre 480 liters per 1000 kilograms. Fermentation followed by maturation in French oak lasts 12 months.

Wine Description

Bright shiny brilliant gold colour. The nose shows rich honeyed fruit with layers of dried apricots, baked apples and sundried raisins. There are perfumed aromas which are complemented by a seductive nutty oak spiciness. The palate is silky smooth with a delicious earthy, wet river stone minerality which keeps the sweetness well balanced. A beautifully well integrated wine with layered complexity and a seamless texture. Perfect to enjoy now but further cellaring would be highly rewarded. This is a Noble late harvest in the classic drier wood matured style of Sauternes.

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 when you want a special treat.



A W A R D S

- 2008 (Sauvignon blanc/Semillon): 2011 Platter's Guide: 3.5 stars
- 2006 (Sauvignon blanc/Semillon): Winemakers' Choice Awards 2007: Diamond Award
- (Sauvignon blanc/Semillon): International Wine and Spirit Competition 2007: Silver Best in Class
- (Sauvignon blanc/Semillon): Veritas 2007: Bronze Medal
- (Chenin): Veritas 2007: Silver Medal
- (Sauvignon blanc/Semillon) 2008 Platter's Guide: 4.5 stars
- (Sauvignon blanc/Semillon) Veritas 2008: Silver Medal
- 2005 Wine Magazine – July 2006: 3.5 stars
- Veritas 2006: Silver Medal
- Platter 4.5 star

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Vintage

2009

Region

Stellenbosch

Grapes

65% Sauvignon Blanc

35% Semillon

Analysis

Alcohol: 12.28% vol

Residual Sugar: 138.6 g/l

Total Acidity: 6.4 g/l

pH: 3.93

