



SIMONSIG

STELLENBOSCH



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 winter of 2012 was wet, cold and exactly what the vines needed after the abnormal dry conditions that prevailed during the previous year. The cooler conditions extended into the early parts of summer, but December was the hottest in 47 years of recorded history in Stellenbosch. The wet and cold soils caused later budding and the vintage started later than normal. The Sauvignon blanc flavours in the vineyards were exciting and winemakers predicted a good year for this varietal.

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 mouthfeel.

Wine Description

After the great success with the 2012 vintage, the pressure was on to maintain quality. The 2013 Sauvignon Blanc proved to stand up to the challenge. On the nose the wine shows great complexity with a variety of classic Sauvignon blanc aromas from freshly cut grass to gooseberries with a touch of kiwi fruit. On the palate this wine is well balanced with layers of fruit. The complexity of flavours together with a crisp, zesty acidity contributes to a fuller mouthfeel, making this wine versatile enough to pair with a variety dishes.

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.



AWARDS

- Sauvignon Blanc 2013 : 2014 Best Value Guide: 3 stars
- : 2014 Platter's Guide: 3½ stars
- : 2013 IWSC: Silver
- Sauvignon Blanc 2012 : 2013 Platter's Guide: 3½ stars
- : 2012 FNB Top 10 Sauvignon Blanc Awards
- : 2012 Veritas Awards - Double Gold
- Sauvignon Blanc 2011 : 2012 John Platter Wine Guide: 3½ stars
- Sauvignon Blanc 2010 : 2011 Platter's Guide: 3½ stars
- : 2011 Wine Magazine Best Value Awards: ***
- : Wine Magazine Nov 2010 edition: 3 stars
- Sauvignon Blanc 2009 : Wine Enthusiast March 2011 Issue: 86 points
- : 2010 Platter's Guide: 3½ stars

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Vintage

2013

Region

Stellenbosch and Darling

Grapes

Sauvignon Blanc 100 %

Analysis

Alcohol: 13.3 %
Residual Sugar: 1.38 g/l
Total Acidity: 7.14 g/l
pH: 3.27

