



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
It was a challenging, early and very dry harvest. Water supplies had a great impact on the 2016 harvest, especially where vineyards were not buffered against the heat. However, the dry conditions led to the vineyards and grapes being very healthy overall. Most other regions, especially the Swartland, produced significant smaller crops, but at Simonsig Estate we produced 2% more than 2015. The Sauvignon Blanc grapes were in a pristine condition. We were able to produce beautiful building blocks with an abundance of fruit and depth.

Vinification
Grapes are picked based on taste to keep track of flavour development in the vineyard. Picking takes place 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 give 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 2016 Sauvignon Blanc expresses flavours of concentrated green melon and gooseberries with nuances of asparagus spears and green pepper. There is an excellent balance between these flavours and the crisp acidity creates a smooth palate of lingering notes. Patience will be rewarded as these flavours opens up in the glass and delicious tropical notes trickles through.

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

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| 2016: | 2017 Platter's Guide: 3½ stars |
| 2015: | 2016 National Wine Challenge: Dubble gold |
| | 2016 Platter's Guide: 3.5 stars |
| | 2016 WOMC Winner: The Oaks Club |
| | 2015 Veritas Awards: Bronze Medal |
| | 2015 IWSC: Silver |
| 2013: | Best Value Guide 2014: 3 stars |
| | 2013 IWSC: Silver Medal |

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Vintage
2016

Region
75% Stellenbosch, 25% Walker Bay

Grapes
Sauvignon Blanc 100 %

Analysis
Alcohol: 12.9%
Residual Sugar: 1.4 g/l
Total Acidity: 7.1 g/l
pH: 3.1

