



SIMONSIG

STELLENBOSCH



VIN DE LIZA SAUVIGNONBLANC/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.

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

- 2010 (Sauvignon blanc/Semillon): 2013 Concours Mondial de Bruxelles: Silver Medal
- 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

Vintage

2010

Region

Stellenbosch

Grapes

Sauvignon Blanc 68%
Semillon 32%

Analysis

Alcohol: 13.14% vol
Residual Sugar: 115.8 g/l
Total Acidity: 6.3 g/l
pH: 3.43



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