



SUNBIRD SAUVIGNON BLANC 2018

Origin of Wine:

55% Stellenbosch | 26% Walker Bay | 15% Elim | 4% Darling

Style of Wine: Dry White Varietal Wine

Background:

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

Vintage Description:

The 2018 vintage was really challenging due to the prolonged drought, which some believe to be the worst in 100 years, accompanied by water restrictions. The expertise of the vineyard team and cellar were definitely put to the test by the warm and dry climatic conditions. In the vineyard and in the cellar we adapted our practices to minimise the effect of the water shortage. The dry weather throughout the season did have its advantages as vines were healthy, with little or no pests or diseases being recorded in most regions. Due to the dry, warm weather it resulted in smaller berries but with great intensity. We targeted certain blocks and picked at various ripening levels to obtain fruit and natural acidity. The 4 regions of Sauvignon blanc synergises into a well-balanced wine.

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 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:

The brilliantly clear colour makes a refreshing and crisp statement. Primary notes of kiwi and white melon makes an entrance. On the palate hints of guava and granadilla completes the fruit profile. Crisp, yet well balanced acidity uplifts the fruit notes and ensures a lingering finish.

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, goat's milk cheese, lemon-garnished fish dishes and Thai foods.

Analysis:

Alcohol:	12.47% by volume
Residual Sugar:	1.7 g/l
Total Acidity:	6.4 g/l
pH:	3.2