



SUNBIRD SAUVIGNON BLANC 2020

Origin of Wine: Stellenbosch

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:

Higher rainfall during the 2019 winter months and the coinciding increase in dam levels resulted in more water available for irrigation. Even budbreak and a large number of flowering bunches showed early promise. Conditions remained favourable, except for some wind during flowering and rain during December, that required meticulous vineyard management. Moderate temperatures and dry weather followed, resulting in an excellent season for sparkling and white wines. Above average yields with healthy and excellent quality grapes. An intense season that required immense focus and precise execution to manage. However, if managed well it held great potential.

Vinification:

Grapes are picked during cool early mornings based on taste to keep track of flavour development in the vineyard and are handled reductively all the way through vinification. Limited skin contact is allowed on select batches to maximise flavour without losing acidity. Gentle pressing and lower juice recovery give rise to greater elegance. The juice is settled brilliantly clear and inoculated with a select yeast strain. Fermentation temperatures are kept low at 12-14 °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:

An expressive Stellenbosch Sauvignon blanc with a brilliant clear colour. Aromas of passion fruit and gooseberries are beautifully complimented by hints of green figs. A complex palate of tropical fruits, white flowers and cut grass. Refreshing acidity and excellent structure contribute to a memorable Sauvignon blanc.

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:	12.62 % by volume
Residual Sugar:	1.26 g/l
Total Acidity:	7.05 g/l
pH:	3.23