



SIMONSIG
STELLENBOSCH



SAUVIGNON BLANC SEMILLON 2024

Simonsig introduced this blend of Sauvignon Blanc and Semillon in 2001.



Wine of Origin: Western Cape

Style of Wine: Fruity, dry white blend in the classic style of white Bordeaux wines.

Cultivars: Sauvignon Blanc 93% | Semillon 7%

Vintage Description

Significant rainfall at the start of the season, but little-to-no rainfall from the end of September to mid-February. Coupled with warm summer temperatures, these conditions accelerated ripening of early cultivars, which led to lighter yields for early cultivars and, in certain cases, less available irrigation water. The dry conditions, however, produced grapes of excellent quality. Superb wines for the 2024 vintage are anticipated.

Winemaking

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 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 select yeast strain. Fermentation temperatures are kept low at 12-14 °C to ensure slow fermentation and enhance fruit intensity. After fermentation the blend of Sauvignon Blanc and Semillon is made up.

Winemaker's Description

A classic Bordeaux-style white blend displaying notes of kiwi, melon and figs. Aromatic and crisp this wine shows an undertone of stone fruits on the pallet accompanied by a subtle hint of tomato leaf. A perfect summer white wine.

Serving Suggestion

This wine pairs well with a variety of salads such as Caprese and seafood salads. Also an excellent companion to sushi. Let's not forget mussels done in a creamy white wine sauce, or lemon and herb spiced chicken.

Serve between 7 - 10°C

Analysis: Alc 13.5% (labelled as 13.5%) | RS 2.8 g/l | TA 7 g/l | pH 3.13

