

SIMP SAUVIGNON BLANC



History/Geography

Simonsvlei's name originates from the South African wine industry's founder, Simon van der Stel, and the surrounding wetland landscape, the "vlei". Founded in 1945, the team have pioneered viticultural and winemaking practices as well as promoting the industry as a whole. From the cellar, you can see the stunning Paarl Mountain – the second largest granite outcrop in the world. A Mediterranean climate of cold, wet winters and hot, dry summers produces grapes of intense flavour and high sugar levels. Simonsvlei employ 36 farms and have over 1,000 hectares under vine. All of the vineyards are trained as "bush" vines with no irrigation. They are planted on the coolest slopes in the Stellenbosch and Durbanville areas.

Winemaking Techniques

Harvested in late January, the grapes are destemmed, crushed and cold-soaked for 12-18 hours. Fermented in stainless steel tanks, the resulting wine is filtered and cold-stabilised before bottling.

Tasting Note

Crisp green pepper aromas supported by an herbaceous undertone. Zippy acidity creates a refreshing palate with notes of tropical fruit and cut grass. Vibrant, zesty and well-structured with a long, lingering finish.

Food Pairings

Fantastic paired with asparagus quiche or a creamy risotto. Also try with barbecued fish dishes.

Producer

Simonsvlei

Country

South Africa

Region

Paarl, Western Cape

Variety

Sauvignon Blanc

Typical ABV

11 %

Oak

None

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