

## Simonsvlei Cabernet Sauvignon 2004

Michelangelo Awards 2006 - Silver Medal  
Old Mutual Trophy Wine Show 2006 - Bronze  
Michelangelo International Wine Award 2004 - Silver  
Veritas 2005 - Bronze

Medium-bodied wine with mintiness and cigarbox flavours on the nose. The wine has a very typical Cabernet character. Wood is very subtle and one must keep in mind that it is a very young wine.

Any red meat dish of your choice. I suggest heavier dishes, like oxtail, beef roast or try it with your favourite steak.

**variety :** Cabernet Sauvignon | 100% Cabernet Sauvignon

**winery :** Simonsvlei Winery

**winemaker :** Eugène van Zyl

**wine of origin :** Coastal

**analysis :** alc : 13.0 % vol   rs : 3.02 g/l   pH : 3.63   ta : 5.58 g/l   va : 0.58 g/l   so2 : 81 mg/l

**type :** Red   **style :** Dry   **body :** Medium   **taste :** Fragrant   **wooded**

**pack :** Bottle

Michelangelo Awards 2006 - Silver Medal  
Old Mutual Trophy Wine Show 2006 - Bronze (72/100)  
Michelangelo International Wine Award 2004 - Silver  
Veritas 2005 - Bronze

**ageing :** Suggested period for storing 3 - 5 years.

