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Simonsig Cabernet Sauvignon 2002



Veritas 2005 - Bronze
Deep garnet red colour. The nose shows bright red currant and black mulberry fruit backed by cedary oak tones. Spicy, vanilla and mocha flavours unfold on the palate with a hint of pencil shavings, so typical of Cabernet Sauvignon. Full bodied with a smooth tannin structure holding lots of promise for further improvement with careful cellaring.

Rare Roast Beef, Leg of Lamb or Cheese.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon
winery : Simonsig Family Vineyards
winemaker : Pieter Malan
wine of origin : Stellenbosch
analysis : **alc :** 14.5 % vol **rs :** 2.8 g/l **pH :** 3.6 **ta :** 5.4 g/l
type : Red **wooded**
pack : Bottle

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ageing : Soft and perfectly drinkable now but should benefit from further ageing over the next 4 to 5 years.

in the vineyard : Simonsig has been producing Cabernet Sauvignon since 1976 and achieved early success when the 1977 vintage won the General Smuts trophy after being judged as the Champion Wine of South Africa. Simonsig replanted and expanded its planting of Cabernet Sauvignon over the last decade and it now has mature vineyards planted with the best clones available in South Africa. These shy bearing vineyards are planted on deep red weathered granite and shale soils with high moisture holding capacity. This minimises the need for irrigation and gives great concentration of flavour. Our terroir in Stellenbosch has proved over many years to be the best area in SA to grow the finest quality red wines.

The winter before the 2002 harvest was extremely wet with 897 mm of rain measured in 2001. This is about 33% more than the long term average. High rainfall during the growing season created very high disease pressure. Downy mildew destroyed almost 25% of the crop in Stellenbosch, resulting in one of the smallest crops in years. Average temperatures were considerably lower than average. The cool summer was followed by ideal warmer weather in February and March. The red varieties ripened slowly and allowed the tannins to ripen to perfection. The small harvest and ideal ripening conditions produced wines with excellent concentration of fruit and ripe tannins. An excellent vintage for Simonsig.

in the cellar : Wood Maturation: 21 months, 46% French Oak, 54% American White Oak. 2nd fill 60%, 3rd fill 15%, 4th fill 25%

Simonsig Family Vineyards

Stellenbosch
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