

Simonsig Cabernet Sauvignon Shiraz 2008

Dark ruby colour. Flattering notes of black berry and sweet berries with a thread of lead pencil. Succulent fruit of the Cabernet Sauvignon compliments the decadent spiciness of the Shiraz. The silky smooth tannins and vanilla oak nuances moulds these two classic varietals into a fun and enjoyable wine.

Waterblommetjie stew, cold meat and cheese platter, eisbein, Peking duck.

variety : Cabernet Sauvignon | 55% Cabernet Sauvignon, 45% Shiraz

winery : Simonsig Family Vineyards

winemaker : Johan Malan

wine of origin : Stellenbosch

analysis : alc : 14.0 % vol rs : 7.43 g/l pH : 3.75 ta : 4.97 g/l

type : Red **style** : Off Dry **wooded**

pack : Bottle **closure** : Cork

2006: Wine Magazine 2008 Best Value Award; Wine Magazine 2009 Best Value Award

ageing : Ready to drink now but further cellaring will allow the wine to reach optimum maturity 2 - 3 years from the date of vintage.

in the vineyard : The growing season was cool, resulting in a late start to harvest than normal. Rainfall during spring and early summer was sufficient and spread out over the 4 months from September to mid December. The vineyards looked fresh and in perfect condition right throughout the vintage. The cool weather earlier on also had an effect on berry size and smaller berries are always welcomed by winemakers. Due to rainfall in February and mid March we had the risk of grey rot, fortunately only certain varieties were affected. The last part of harvest was blessed with warm, dry conditions providing ideal ripening conditions for the late varieties like Cabernet Sauvignon and Shiraz.



Simonsig Family Vineyards

Stellenbosch

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