

Simonsvlei Premier Cabernet Sauvignon / Merlot 2008

A light ruby/garnet edge. Lovely blackberry nose with a hint of violet. Fine medium-bodied wine, fruit driven. Merlot gives it a nice soft finish.

Serve with your favourite red meat dish – how about a nice oxtail stew, a spicy chicken dish or a monkey gland rump steak?

variety : Cabernet Sauvignon | 50% Cabernet Sauvignon 50% Merlot

winery : Simonsvlei Winery

winemaker : Eugene van Zyl

wine of origin : Western Cape

analysis : alc : 14.0 % vol rs : 3.93 g/l pH : 3.48

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

pack : Bottle **closure :** Cork

2005 Vintage - Veritas Awards 2005 - Silver

Paarl Young Wine Show 2005 - Bronze

2002 Vintage - Michelangelo International Wine Awards 2003 - Silver

2001 Vintage - Michelangelo International Wine Awards 2002 - Silver

Veritas 2002 - Bronze

ageing : Ready to be enjoyed now. Can store away for another 3 years.

about the harvest: Balling at Harvest: 24,5 – 26,0° Balling

in the cellar : Fermented on skins 7 – 12 days. Malolactic; filtered; Blend; 6 - 9 months on European Oak; Egg white fining