

Simonsig Cabernet Sauvignon Shiraz 2009

Style of Wine:

Blended, soft fruity red

Background:

A new blend of Cabernet Sauvignon and Shiraz introduced into the Simonsig range in 2003.

Wine Description:

Vibrant ruby colour. Blackcurrant with a vanilla spice undertone. The Cabernet fruit pastels integrates with the white pepper notes of the Shiraz. It's the combination of juicy flavours, soft tannins and good oak that ensures a fun filled easy drinking fruity style.

Cellaring Potential: Ready to drink now but could age for a further 3 to 4 years. **Serving suggestions:** Pork belly with apple sauce, vegetable and beef stir fry on couscous, lamb shank on mash potato

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

winery : Simonsig Family Vineyards

winemaker : Johan Malan

wine of origin : Stellenbosch

analysis: alc : 14.0 % vol **pH :** 3.8

type : Red

pack : Bottle **closure :** Cork

about the harvest: Vintage Description:

After an exceptional wet winter the soils were well saturated and throughout the growing season the quintessential Mediterranean climate prevailed. However, it was the idyllic cooler conditions, which lasted from spring until February, that ensured a slower ripening of the early varieties. This year the first meaningful rainfall only made its appearance at the end of the harvest, which allowed the longest possible hang time for the late varieties to reach maturity and refined flavour spectrum. The Cabernet Sauvignon and Shiraz benefitted from the longer optimal ripening and shows finesse with soft, smooth tannins and voluptuous ripe flavours.



Simonsig Family Vineyards

Stellenbosch

021 888 4900

www.simonsig.co.za