

Simonsig Cabernet Sauvignon 1997

A deep purple red colour with brick edges. The intense nose of red berries, black currant and carnations, enchanted by subtle wood flavours (20 months in French Oak) gives the wine a great complexity. Soft tannins and a long aftertaste emphasise the rich fruit and potential of this vintage.

SERVING SUGGESTIONS:

Rare roast beef, leg of lamb or cheese.

variety : Cabernet Sauvignon | Blend

winery : Simonsig Family Vineyards

winemaker : Johan Malan

wine of origin : Stellenbosch

analysis : alc : 13.32 % vol rs : 2.1 g/l pH : 3.6 ta : 3.6 g/l



ageing : Enjoy now or age for a further 5 years.

in the cellar : GRAPE VARIETIES:

Cabernet Sauvignon 90%, Merlot 10%

BACKGROUND:

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. Since these days we planted a lot more Cabernet (30.8 Ha) especially on deep decomposed granite and shale soils that are well known for bearing low yield, high quality grapes.

Simonsig Family Vineyards

Stellenbosch

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www.simonsig.co.za