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Simonsig Cabernet Sauvignon Shiraz 2010

Vibrant ruby red. Expressions of ripe black fruit with a spicy undertone. This youthful and juicy blend shows good fruit concentration while displaying attractive oak on the nose. The smooth tannins are the signature to this easy drinking wine.

Pork belly with apple sauce, vegetable and beef stir fry on couscous, lamb shank on mash potato.



variety : Cabernet Sauvignon | 63% Cabernet Sauvignon, 37% Shiraz
winery : Simonsig Family Vineyards
winemaker : Johan Malan
wine of origin : Stellenbosch
analysis : **alc :** 14.4 % vol **rs :** 3.3 g/l **pH :** 3.77 **ta :** 4.9 g/l
type : Red **style :** Dry **body :** Soft **taste :** Fruity
pack : Bottle **closure :** Cork

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

ageing : Ready to drink now but could age for a further 3 to 4 years.

in the vineyard : **Vintage Description**
The 2010 vintage will be remembered as the smallest vintage in many years. Virtually every force of nature, pests and fungal disease contributed to the smaller yields. Although the 2010 vintage was not a vintage of quantities it most definitely was one of quality and concentrated fruit. Ripening progressed very evenly in the Shiraz vineyards and the vineyards were looking fresh until the typical February heat wave that came at the end of the month and the first week of March. The sugar levels jumped to 25 - 26°B and it was a mad rush to pick as quickly as possible. The wines show great ripeness and concentration of fruit, with excellent structure. Another superb Shiraz vintage, but with significantly less volume. On 18 March we started picking the Cabernet and finished during the first week of April. When to pick the Cabernet was one of the toughest decisions to make as it has very big tannins and they need to be ripe to achieve top quality. As with the Shiraz the Cabernet shows good quality but with significantly less volume.

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

about the harvest: On 18 March we started picking the Cabernet and finished during the first week of April. The Shiraz grapes were picked from the end of February to the beginning of March.

Simonsig Family Vineyards

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