

## Simonsvlei Hercules Paragon Cabernet Sauvignon 2008

A full-bodied, barrel-matured red wine with ripe tannins, the juicy flavours of blackcurrant and strawberry complemented by cinnamon and almond aromas. Some mint and cigar box flavours round off this complex varietal masterpiece.

Enjoy with your favourite steak, or Osso Buco.

**variety :** Cabernet Sauvignon | 100% Cabernet Sauvignon

**winery :** Simonsvlei Winery

**winemaker :** Christine Jones

**wine of origin :** Western Cape

**analysis :** alc : 13.5 % vol   rs : 3.8 g/l   pH : 3.53   ta : 5.69 g/l   so2 : 150 mg/l

**type :** Red   **style :** Dry   **body :** Full   **taste :** Fruity   **wooded**

**pack :** Bottle   **closure :** Cork

**in the vineyard :** Vineyards are on the cooler East and South Eastern slopes, towards Stellenbosch. Vineyards are trellised, 5-wire Perold system. Basic canopy and crop management with supplemented irrigation.

**about the harvest:** Harvest time is mid-March.

Yield: 8 - 10t/ha

Balling at Harvest: 24,5 - 26°B

**in the cellar :** Fermented on skins for 7 - 12 days after which the skins are pressed and the wine inoculated with malolactic bacteria to initiate a secondary fermentation. The malolactic fermentation takes place in small bariques. On completion the wines are racked and aged for 12 - 18 months in French and American bariques. Wine is given only one coarse filtration prior to bottling.

