

## Simonsvlei Premier Selection Cabernet Sauvignon 2009

Medium-bodied wooded red wine with mint and cigar box flavours on the nose. The wine has a very typical Cabernet character.

Enjoy with oxtail stew or a juicy steak.

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

**winery :** Simonsvlei Winery

**winemaker :** W.D. Visagie

**wine of origin :** Western Cape

**analysis :** alc : 14.62 % vol   rs : 5.79 g/l   pH : 3.65   ta : 5.26 g/l   so2 : 116 mg/l

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

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

**in the vineyard :** Eastern and North Eastern slopes towards Stellenbosch and Durbanville. All vineyards are trellised – 5-wire Perold system. Basic canopy and crop management with supplemented irrigation.

**about the harvest:** Harvest date mid-March.

YIELD: 8 – 10 t/ha

BALLING AT HARVEST: 24,5 – 26,0 °B

**in the cellar :** Fermented on skins for 7-12 days, after which the skins are pressed and the wine is inoculated with malolactic bacteria to initiate a secondary fermentation. On completion of malolactic fermentation, the wines are matured in French oak for 6 – 9 months. There after the wine is filtered and stabilized prior to bottling.

