

## Simonsig Adelberg Cabernet Sauvignon / Merlot 2011

This wine has a vibrant ruby colour and a youthful expression of red berries and luscious cherries, with the attractive sweet notes of chocolate and cinnamon spice. Smooth integrated tannins polish the palate, whilst the dry finish captures the lingering notes of these vibrant fruits.

Meat lover's pizza, spaghetti bolognese, gourmet beef burger or even with Dark chocolate as a treat.

**variety :** Cabernet Sauvignon | 69% Cabernet Sauvignon, 28% Merlot, 3% Cabernet Sauvignon

**winery :** Simonsig Family Vineyards

**winemaker :** Johan Malan

**wine of origin :** Stellenbosch

**analysis :** alc : 13.88 % vol    rs : 5.1 g/l    pH : 3.81    ta : 5.3 g/l

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

**pack :** Bottle    **size :** 0    **closure :** Cork

**2005**

Wine of the Month Club Winner - Adelberg 2003

**2004**

Wine Magazine's Best value Wine Guide - 3½ stars

**2002**

Wine Magazine's Best value Wine Guide - 3 stars

**ageing :** Ready to drink now but could age for a further two to three years.

**in the vineyard :** Simonsig Adelberg has been part of the Simonsig range since the early seventies when the blend contained mostly Pinotage and some Cabernet and Shiraz. In 1998 the blend was changed to Cabernet Sauvignon and Merlot in an easy drinking Bordeaux style blend. In 2006 the packaging was modernised and the label was put back firmly in the Simonsig stable. In keeping with the latest trends in the world of wine Adelberg is now sealed with a beautifully designed screw cap to eliminate cork taint and seal in all the quality straight from the vineyard.

The 2011 vintage will go down in history as windy and very dry with warmer weather than usual. At Simonsig Estate the vintage yielded 33% more than the previous year, bearing in mind that the 2010 yield was 20% down on average. The young vineyards, particularly the Shiraz, accounted for the biggest increase in tonnage. As a result of the bigger Shiraz crop, the cellar experienced a lack of fermentation capacity for the red wines, requiring the Cabernets and Merlots to spend more time on the vines.



### Simonsig Family Vineyards

Stellenbosch

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