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Simonsig Labyrinth Cabernet Sauvignon 2007

Deep garnet red colour. Vibrant pastel fruits of blackcurrant and cassis with hints of fynbos. The light undertone of pencil shavings and cigar box signs the signature of a true Cabernet Sauvignon. Subtle wood influence, elegant tannin structure and a clean dry finish makes this wine suitable for various occasions.

Rare Roast Beef, Leg of Lamb or Coq au Vin.



variety : Cabernet Sauvignon | 100% Cabernet Sauvignon
winery : Simonsig Family Vineyards
winemaker : Johan Malan
wine of origin : Stellenbosch
analysis : **alc :** 14.07 % vol **rs :** 1.95 g/l **pH :** 3.55 **ta :** 5.67 g/l
type : Red **wooded**
pack : Bottle **closure :** Cork

2006
2009 Veritas - Silver Medal
2005
2009 Platter s Guide - 3.5 stars
2004
2008 Swiss International Air Lines Wine Awards - Bronze Medal
2008 Michelangelo International Wine Awards - Gold Medal

ageing : Soft and perfectly drinkable now but should benefit from further ageing over the next 6 to 8 years.

in the vineyard : 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. Simonsig replanted and expanded its planting of Cabernet Sauvignon over the last decade and it now has mature vineyards planted with the best clones available in South Africa. These shy bearing vineyards are planted on deep red weathered granite and shale soils with high moisture holding capacity. This minimises the need for irrigation and gives great concentration of flavour. Our terroir in Stellenbosch has proved over many years to be the best area in SA to grow the finest quality red wines.

The early growing season was characterised by cool conditions and good rainfall during September, October and November although December was dry. The weather pattern changed drastically in mid January when a heat wave caused hot to extremely hot days. The January heat increased the tempo of ripening and it looked as if the harvest would be finished by the end of February. After welcoming rain end of February the nights were cool with south westerly winds and temperatures were cool to normal during the day. The February and March rainfall was higher than average and it had a noticeable effect on the late ripening varieties by increasing the risk of botrytis as sugars increased very slowly.

about the harvest: The younger Cabernet vineyards were picked earlier giving good results. The slow increase in sugar levels were ideal for optimal phenolic ripeness as hang time was stretched to the limit.

in the cellar : 20 months in 74% French Oak and 26% American oak. New wood 11%, 2nd fill 49%, 3rd full 15% and 25% other.

Simonsig Family Vineyards
Stellenbosch

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