

Simonsig Labyrinth Cabernet Sauvignon 2008

Deep garnet red colour. The authenticity of the Cabernet Sauvignon is captured by the feminine notes of violets, cherries, black berries and cedar. The masculine body reflects pencil shavings and fynbos, whilst the velvety tannins binds these flavours into a supple, lingering mouthfeel.

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 : 14.32 % vol rs : 2.1 g/l pH : 3.59 ta : 5.0 g/l

type : Red **body :** Full **wooded**

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

2008

2013 Veritas Wine Awards - Bronze

2012 John Platter Wine Guide: 3 stars

2007

2011 Veritas: Silver Medal

2011 Platter's Guide: 3½ stars

2006

2009 Veritas: Silver Medal

2005

2009 Platter's Guide: 3½ stars

2004

Swiss International Air Lines Wine Awards 2008: Bronze Medal

Michelangelo International Wine Awards 2008: Gold Medal

2003

Veritas 2007: Silver

2002

Veritas 2006: Gold

2001

Veritas 2011: Silver Medal – Museum Class

2000

2003: SAA Business Class

1.5L: Veritas 2007: Bronze Medal

1998

Wine Enthusiast: Special Annual Awards Issue listed as one of the Top 100 Wines of the Year -93 points

1996

Veritas 1998: Gold

SAA Winelist 1999: International Long Haul

1992

Veritas 1996: Double Gold

1990

Veritas 1994: Double Gold



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

in the vineyard : Background

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 a 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 one of the best areas in South Africa to grow the finest quality red wines.

Vintage Description

The growing season was cool, resulting in a later start to harvest than normal. Rainfall during spring and early summer was sufficient and spread out continued from September to mid-December. The vineyards looked fresh and in perfect condition throughout the vintage. The cool weather earlier in the season had an effect on berry size; the smaller berries are welcomed by winemakers. Due to rainfall in February and mid-March we ran the risk of grey rot, fortunately only certain varieties were slightly affected. The last part of harvest was blessed with warm, dry conditions providing the ideal ripening conditions for the late varieties such as Cabernet Sauvignon.

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 : Two days of cold soak followed by yeast inoculation. A combination of automated and aerated pump overs is used for optimum colour and fruit extraction. Selected blocks form the platform for the Labyrinth Cabernet Sauvignon; these blocks spent eight to 21 days on the skins to ensure building blocks of optimum complexity. Fermentation temperature peaked at 28°C. Gentle pressing followed where tasting of the wine played the key role in determining the best fraction. Malolactic fermentation occurred in tank. Wood maturation 20 months in 70% French Oak and 30% American Oak.

Wood Maturation

20 months in 70% French Oak and 30% American oak. New wood 8%, 2nd fill 14%, 3rd fill 29% and 49% 4th fill.

Simonsig Family Vineyards

Stellenbosch

021 888 4900

www.simonsig.co.za