

Simonsig Cabernet Sauvignon / Shiraz 2011

Vibrant Ruby colour. An aromatic introduction to youthful fruits such as various red berries evokes the taste buds. Peeling through layers of primary fruit a subtle smokiness of fine wood integration completes the palate. Though youthful the tannins are well rounded and smooth ensuring this wine to be a super quaffer show stopper.

Pork belly with apple sauce, vegetable and beef stir fry on couscous, lamb shank on mash potato.

variety : Cabernet Sauvignon | 50% Cabernet Sauvignon, 50% Shiraz

winery : Simonsig Family Vineyards

winemaker : Johan Malan

wine of origin : Stellenbosch

analysis: alc : 14.7 % vol rs : 4.9 g/l pH : 3.7 ta : 5.8 g/l

type : Red **style :** Dry **body :** Soft **taste :** Fruity

pack : Bottle **closure :** Cork

2006

2009 Wine Magazine Best Value Award

2008 Wine Magazine Best Value Award

ageing : Ready to drink now but could age for a further 3 to 4 years.

in the vineyard : Vintage Description

2011 Vintage will go down in history as windy, very dry and hotter than normal. At Simonsig Estate the vintage was 33% more than last year, but it should be kept in mind that 2010 was smaller by 20%. The young vineyards such as the Shiraz accounted for the biggest increase in tonnage. The bigger crop of Shiraz caused a shortage of red wine fermentation capacity and the extra wait meant the Cabernets had longer hang time on the vines.

Background

A new blend of Cabernet Sauvignon and Shiraz introduced into the Simonsig range in 2003.

about the harvest: On 18 March we started picking the Cabernet and finished during the first week of April. The Shiraz grapes were picked from the end of February to the beginning of March.



Simonsig Family Vineyards

Stellenbosch

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