

Simonsvlei Premier Selection Cabernet Sauvignon 2012

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.

