

## Simonsvlei Premier Selection Cabernet Sauvignon / Merlot 2012

A very popular wooded medium-bodied blend in a light style. Mulberry, mineral and herb flavours on the nose. Excellent balance of fruit and wood vanilla.

Enjoy with pasta, moussaka, chicken, red meat salads, or smoked seafood.

**variety** : Cabernet Sauvignon | 60% Cabernet Sauvignon, 40% Merlot

**winery** : Simonsvlei Winery

**winemaker** : Christine Jones

**wine of origin** : Western Cape

**analysis** : **alc** : 14.11 % vol **rs** : 6.27 g/l **pH** : 3.57 **ta** : 5.61 g/l **so2** : 130 mg/l

**type** : Red **style** : Dry **body** : Medium **taste** : Fragrant **wooded**

**pack** : Bottle **closure** : Cork

**in the vineyard** : Eastern and North Eastern facing vineyards. All vineyards are trellise, 5- wire Perold system. Basic canopy- and crop management with supplemented irrigation.

**about the harvest**: Harvest date for the two cultivars are mid-February to end of March.  
YIELD: 8 – 10 t/ha  
BALLING AT HARVEST: 24,5 – 26,0 °B

**in the cellar** : Fermented on skins 7 – 12 days, after which the skins are pressed and the wine is inoculated with malolactic bacteria to initiate a secondary fermentation. 6 – 9 months on European Oak. Thereafter it is filtered and stabilized.

