

Simonsig Adelberg Sensation Sweet Red 2013

This new blend of Cabernet Sauvignon and Shiraz was crafted with the sweeter palate in mind and is a new addition to the Simonsig range this year.

This wine pairs perfectly with a meat lover's pizza, vegetable and beef stir fry, spicy dishes such as an Indian curry and last but not most certainly not the least, a lekker South African braai.

variety : Cabernet Sauvignon | 52% Cabernet Sauvignon, 48% Shiraz
winery : Simonsig Wine Estate
winemaker : Johan Malan
wine of origin : Stellenbosch
analysis : alc : 12.8 % vol rs : 5.4 g/l pH : 3.79 ta : 5.88 g/l
type : Red style : Sweet taste : Fruity wooded
pack : Bottle size : 750ml closure : Screwcap

ageing : Further development of flavours can be expected 12 to 24 months after the vintage, but the fruitiness is more pronounced early on.

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in the vineyard : The winter of 2012 was wet and cold. The cooler conditions extended into the early part of summer, but December was the hottest in 47 years of recorded history in Stellenbosch. The dry conditions of the summer changed on 9 and 10 February when we had a down pour of 44 mm. On Friday 8 March 2013 there were more showers but the conditions dried off rather quickly due to the high temperatures and a howling South Easter. Our initial fears of some dilution in the late season reds soon disappeared when the reds completed fermentation and we were rewarded with beautiful dark colours, soft and mature tannins with delicious ripe concentrated fruit flavours.

in the cellar : Only top quality, hand selected grapes are harvested at optimum ripeness according to their flavour profile. Following a more natural winemaking philosophy, 78% of the blend was left to ferment naturally. 22% of the final blend fermented naturally in new French oak barrels and 78% in 2nd fill French oak barrels. Wine in the new barrels underwent malolactic fermentation with regular battonage contributing to the complexity and diversity of the wine. The wine spent 11 months in barrel.



Simonsig Wine Estate

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