

Simonsig Cabernet Sauvignon / Shiraz 2013

This vibrant, ruby coloured wine shows cheerful notes of red berries layered with luscious plums. A whiff of cinnamon spice contributes to the primary fruit sensation. Youthful yet tame tannins sooth the palate making this wine a true super quaffer.

Napoletana pasta, meat lover's Pizza, Beef Carpaccio, decadent Hamburger and last but definitely not the least a festive Barbeque.

variety : Cabernet Sauvignon | 60% Cabernet Sauvignon, 40% Shiraz

winery : Simonsig Family Vineyards

winemaker : Johan Malan

wine of origin : Stellenbosch

analysis : alc : 14.43 % vol rs : 2.14 g/l pH : 3.88 ta : 4.73 g/l

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

pack : Bottle **size :** 750ml **closure :** Screwcap

2011

2013 Platter Guide : 3 Stars

2006

2009 Wine Magazine Best Value Award

2008 Wine Magazine Best Value Award

ageing : Ready to drink now but could age for a further three to four years.

Background

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

in the vineyard : The winter of 2012 was wet and cold. The cooler conditions extended in to 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 high temperatures and howling south Easter. Our initial fears of some dilution in the late season reds soon disappeared when the reds completed fermentation. Beautiful dark colours, soft and mature tannins with delicious ripe concentrated trated fruit flavours.

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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