

## Simonsig Adelberg Cabernet Sauvignon / Merlot 2012

This wine has a deep Persian red colour with lively notes of red berries and cherries. Supple tannins with a youthful twist pronounce the aromas of fresh pencil shavings and black berries. The Adelberg 2012 most certainly portrays an easy drinking style.

Meat lover's pizza, spaghetti bolognese, gourmet beef burger or even with Dark chocolate as a treat.

**variety :** Cabernet Sauvignon | 53% Cabernet Sauvignon, 47% Merlot

**winery :** Simonsig Family Vineyards

**winemaker :** Johan Malan

**wine of origin :** Stellenbosch

**analysis :** alc : 13.98 % vol rs : 4.3 g/l pH : 3.52 ta : 5.5 g/l

**type :** Red **style :** Dry **body :** Full **taste :** Fruity **wooded**

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

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

Adelberg has been part of the Simonsig range since the early seventies when the blend comprising mostly Pinotage and some Cabernet and Shiraz. In 1998 the blend was changed to Cabernet Sauvignon and Merlot in an easy drinking Bordeaux-style blend. In keeping with modern trends and embracing the art of living, Adelberg boasts a contemporary look and is sealed with a screw cap to eliminate cork taint and capture all the quality straight from the vineyard.

**in the vineyard :** The 2012 vintage will be remembered as a very dry year. Rainfall of only 469 mm was logged, 33% below our long term average and the lowest rainfall recorded since 1976. While yields were slightly lower than in 2011, cooler conditions resulted in better quality and more concentrated fruit from smaller berries. January and early February had their customary hot days in the mid-thirties, but the rest of the vintage was quite cool resulting in the ideal slow and even paced ripening. The grapes didn't want to be rushed and the Cabernet Sauvignon ripened slowly. The Merlot only started to reach optimum ripeness late during March and was picked on the 26th and 27th of March, whilst the first Cabernet Sauvignon was only picked on the 29th of March. The increase in sugar levels was slow and this allowed for longer hang time, enabling the tannins to mature.



### Simonsig Family Vineyards

Stellenbosch

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