

Simonsig Labyrinth Cabernet Sauvignon 2009

This wine has a dense opaque colour and flaunts enchanting flavours of black cherries and blackcurrant with a distinct line of earthiness, cedar and tobacco that complements the primary aromas. Well rounded and balanced oak tannins capture the richness of the 2009 Labyrinth Cabernet Sauvignon.

Rare Roast Beef, Leg of Lamb, grilled veal, braised ribs, flavourful and hearty pastas.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Simonsig Family Vineyards

winemaker : Johan Malan

wine of origin : Stellenbosch

analysis : alc : 14.33 % vol rs : 2.66 g/l pH : 3.5 ta : 5.97 g/l

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

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

2008

2013 Veritas Wine Awards - Bronze

2012 John Platter Wine Guide: 3 stars

2007

2011 Veritas: Silver Medal

2011 Platter's Guide: 3½ stars

2006

2009 Veritas: Silver Medal

2005

2009 Platter's Guide: 3½ stars

2004

Swiss International Air Lines Wine Awards 2008: Bronze Medal

Michelangelo International Wine Awards 2008: Gold Medal

2003

Veritas 2007: Silver

2002

Veritas 2006: Gold

2001

Veritas 2011: Silver Medal – Museum Class

2000

2003: SAA Business Class

1.5L: Veritas 2007: Bronze Medal

1998

Wine Enthusiast: Special Annual Awards Issue listed as one of the Top 100 Wines of the Year -93 points

1996

Veritas 1998: Gold

SAA Winelist 1999: International Long Haul

1992

Veritas 1996: Double Gold

1990

Veritas 1994: Double Gold



ageing : Soft and perfectly drinkable now but should benefit from further ageing over the next 6 to 8 years.

History

Simonsig has been producing Cabernet Sauvignon since 1976 and achieved early success when the 1977 vintage won the General Smuts trophy after being judged as the Champion Wine of South Africa. Simonsig replanted and expanded its planting of Cabernet Sauvignon over the last decade and it now has mature vineyards planted with the best clones available in South Africa. These shy bearing vineyards are planted on deep red weathered granite and shale soils with high moisture holding capacity. This minimises the need for irrigation and gives great concentration of flavour. Our terroir in Stellenbosch has proved over many years to be one of the best areas in South Africa to grow the finest quality red wines.

in the vineyard : After an exceptionally wet winter the soils were well saturated and a quintessential Mediterranean climate prevailed throughout the growing season. It was, however, the idyllic cooler conditions from spring until February that ensured a slower ripening of the early varieties. With the first meaningful rains only making their appearance at the end of the harvest, the grapes were allowed the longest possible hanging time. The later ripening varieties had the opportunity to reach optimal maturity and to develop a refined flavour spectrum. As one of the varieties to benefit from the longer ripening period, our Cabernet Sauvignon shows finesse with soft, smooth tannins and voluptuous ripe flavours. Well rounded wines with good colour and outstanding fruit intensity are expected across the entire Simonsig red wine portfolio this year.

in the cellar : 22 Months oaking. 76% French Oak, 24% American Oak. New Wood 1%, 2nd fill 60%, 3rd fill 20% and 19% other.

Simonsig Family Vineyards

Stellenbosch

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