

Simonsig The Garland 2008

Deep black cherry colour with healthy and youthful rim. The nose exhibits a potpourri of flavours ranging from Santa Rosa plum and violets to a touch of truffle and forest floor. The tell tale blackcurrant bud and lead pencil herbaceousness add to the unmistakable Cabernet Sauvignon personality coming from a cooler vintage in the Stellenbosch. Delicious sweet, well rounded flavours on the palate are perfectly framed by the seamless fine grained tannins which have softened sufficiently to allow the ripe berry fruitiness to shine through. Spicy clove and vanillin oak notes add to the complexity and lingering aftertaste.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Simonsig Family Vineyards

winemaker : Johan Malan

wine of origin : Stellenbosch

analysis : alc : 15.0 % vol rs : 2.5 g/l pH : 3.5 ta : 5.9 g/l va : 0.51 g/l

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

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

2016 Wine Label Design Awards - Gold Award

ageing : A Cabernet with elegance and finesse which can be enjoyed now, after seven years or matured further until 2018 -2022.

Heritage

The name of the Estate was derived from the beautiful view we have of the spectacular Simonsberg, a mountain that dominates the landscape on the northern side of Stellenbosch. The slopes of Simonsberg is famous for its superb terroir and ideal soils to grow world class Cabernet Sauvignon on the deep red hued weathered granite soils. The vineyard is influenced by the Atlantic Ocean from the Table Bay and False Bay sides of the coast. The cool maritime site is at 400 meters altitude. Our family has a connection with these vineyards going back many generations and The Garland is a wine that expresses this close relationship with the mountain, the vineyard and our family.

in the vineyard :

The growing season during Spring and early summer was cool with rainfall spread out over the entire period. The cool conditions caused small berries and a later start to the harvest. During the harvest there was rain in February and again in March which revived the dry farmed vineyards but did increase the risk of grapes being spoiled by Botrytis rot. The weather turned and the Cabernet Sauvignon ripened in warm dry conditions with 12 days over 30° Celsius.

Style of Wine: Cabernet Sauvignon from a single site.

about the harvest: The Garland was picked on 27 March 2008 at 26° Balling.

in the cellar : The yield was limited by green harvesting to one bunch per shoot. The grapes were hand picked and destemmed before a cold soak was allowed for two days to enhance the berry fruit aromas. The fermentation was started by inoculation with a Bordeaux yeast to give a slow, even fermentation which peaked at 28°Celsius. Pumpovers were done together with aerations to extract the maximum colour and fruit and after fermentation the maceration lasted a total of 29 days. After pressing the wine was racked into a selection of the best tight grain new French oak for a total of 26 months. During the maturation the wine was racked and aerated every few months to soften the tannins and help with the integration of the fruit, tannin and oak.



Simonsig Family Vineyards

Stellenbosch

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