

Simonsig Cabernet Sauvignon / Shiraz 2014

This wine displays a vibrant ruby colour. Youthful notes of sweet primary red berry fruit. The tannins are young but polished and well integrated and express the fruit flavours of mulberry and raspberry on the palate. A finishing touch of subtle oak notes lingers on the aftertaste.

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

variety : Cabernet Sauvignon | 65% Cabernet Sauvignon, 35% Shiraz

winery : Simonsig Family Vineyards

winemaker : Johan Malan

wine of origin : Stellenbosch

analysis : alc : 13.55 % vol rs : 2.98 g/l pH : 3.6 ta : 5.23 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 new blend of Cabernet Sauvignon and Shiraz introduced into the Simonsig range in 2003

Style of Wine

Blended, soft fruity red.

in the vineyard : The 2013/2014 growing season will be remembered as one of the wettest seasons, which had two effects on the 2014 harvest. One it resulted in a bigger crop, especially in Sauvignon blanc and then on the downside it brought fungal disease to some varieties. It was a huge challenge for the viticulturist to keep the vineyards healthy and in pristine condition. During the last part of harvest continuous rain showers, especially in March, put a strain on the ripening of the Cabernet Sauvignon and Shiraz. Although the 2014 harvest had its unique challenges it delivered wines with great quality.



Simonsig Family Vineyards

Stellenbosch

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