

Simonsig Adelberg Sensation Sweet Red 2014

Vibrant ruby colour. Rich aroma layers of sweet plums and black berry fruit cordial. The sugar coated tannins express the luscious berry flavours into a lasting sweet sensation, ticking all the easy drinking boxes.

This wine pairs perfectly with a meat lover's pizza, vegetable and beef stir fry, spicy dishes such as an Indian curry and last but not most certainly not the least, a lekker South African braai.

variety : Shiraz | 53% Shiraz, 47% Cabernet Sauvignon

winery : Simonsig Family Vineyards

winemaker : Johan Malan

wine of origin : Stellenbosch

analysis : alc : 11.3 % vol rs : 63.0 g/l pH : 3.91 ta : 5.4 g/l

type : Red **style :** Sweet **taste :** Fruity **wooded**

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

ageing : Further development of flavours should take place in the 12 to 24 months after the vintage, but the fruitiness is more pronounced early on.

Heritage

A new blend of Cabernet Sauvignon and Shiraz for the sweeter palate is introduced into the Simonsig range in 2013.

Style of Wine

Blended, soft fruity sweet 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 down side 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. We waited patiently and only picked the grapes on the 8th of April for the Sensation Sweet Red. Although the 2014 harvest had its unique challenges it delivered wines with great quality.

in the cellar : Only top quality, hand selected grapes are harvested at optimum ripeness according to their flavour profile. Following a more natural winemaking philosophy, 78% of the blend was left to ferment naturally. 22% of the final blend fermented naturally in new French oak barrels and 78% in 2nd fill French oak barrels. Wine in the new barrels underwent malolactic fermentation with regular battonage contributing to the complexity and diversity of the wine. The wine spent 11 months in barrel.



Simonsig Family Vineyards

Stellenbosch

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