

Simonsig Cabernet Sauvignon / Shiraz 2015

This wine displays a dark ruby colour. Youthful notes of sweet red berry fruit. The polished and well integrated tannins express the exotic cherry flavours with hints of vanilla pod and spice 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 | 63% Cabernet Sauvignon, 37% Shiraz

winery : Simonsig Wine Estate

winemaker : Johan Malan

wine of origin : Stellenbosch

analysis : alc : 13.5 % vol rs : 3.12 g/l pH : 3.6 ta : 5.4 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.

Listen to Simonsig Cabernet Sauvignon Shiraz 2015 On Michael Olivier Talking Wine 01.09.2016

in the vineyard :

The 2015 harvest is definitely one for the books. We had the earliest start in decades. Warmer weather in August resulted in earlier bud break, after which a warm, dry, windy summer accelerated ripening by approximately two weeks. The dry weather also led to a very healthy vintage. The Cabernet Sauvignon was picked mid-March and the selective Shiraz blocks in die beginning of March. The healthy vineyards delivered grapes with beautiful layers of fruit and we are very excited about the results of the 2015 vintage.

Simonsig Wine Estate

Stellenbosch

+27.218884900

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