

Simonsig The GSM 2016

A delicious blend of three classic grape varieties evoking the sensory richness of Southern France. The wine displays a bright ruby red colour and the aroma is bursting with juicy red berries and hints of white pepper. A velvety smooth wine with a moderate alcohol.

This wine is ideal for lunchtime enjoyment with seared tuna, smoked chicken salad, a selection of carpaccio's, beef sosaties and pulled pork to name a few.

variety : Mourvedre | Mourvèdre 57%, Grenache Noir 22%, Shiraz 21%

winery : Simonsig Family Vineyards

winemaker : Johan Malan

wine of origin : Stellenbosch

analysis : alc : 13% vol rs : 2.7 g/l pH : 3.6 ta : 5.1 g/l

type : Red **style** : Dry **body** : Soft **taste** : Fruity

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

ageing : Enjoy this wine in its youth.

A new exciting blend of Mourvèdre, Grenache Noir and Shiraz is introduced into the Simonsig range in 2016.

in the vineyard : The dry conditions led to the vineyards and grapes being very healthy overall. Most other regions, especially the Swartland, produced significant smaller crops, but at Simonsig Estate we produced 2% more than 2015.

about the harvest: It was a challenging, early and very dry harvest. Water supplies had a great impact on the 2016 harvest, especially where vineyards were not buffered against the heat. The Mourvèdre, Grenache Noir and Shiraz grapes were healthy and picked on various ripeness levels to create layers of red berry fruit. A small percentage of the Mourvèdre was picked at 18.7°B on the 22nd of February. Our main aim with this wine was to preserve freshness of fruit with a moderate alcohol.

in the cellar : To enhance the red berry fruit flavours we did 20% whole bunch fermentation. 40% of the wine spent 5 months in older wood and 42% were supported with top quality wood alternatives.



Simonsig Family Vineyards

Stellenbosch

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