

Simonsig Labyrinth Cabernet Sauvignon 2016

The wine displays a dense opaque colour. A beautiful expression of ripe black berry fruit with hints of violets. With aeration, the aromas evolve and notes of blueberry coats the nose with perfume aromas of dried fynbos and traces of aniseed. The tannins are well integrated. On the finish the tannins create a dryness, while the Cabernet Sauvignon fruit expose a sweetness that lingers on the palate.

Braised short rib with turnips and carrot puree. Deboned Lamb rib with burned cauliflower and jus. Flavourful and heartier pastas.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Simonsig Family Vineyards

winemaker : Johan Malan

wine of origin : Stellenbosch

analysis : alc : 14.11 % vol rs : 2.6 g/l pH : 3.62 ta : 3.7 g/l

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

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

ageing :

Soft and perfectly drinkable now but should benefit from further ageing over the next 6 to 8 years.

Simonsig has been producing Cabernet Sauvignon since 1976 and achieved early success when the 1977 vintage won the General Smuts trophy after being judged as the Champion Wine of South Africa. Simonsig replanted and expanded its planting of Cabernet Sauvignon over the last decade and it now has mature vineyards planted with the best clones available in South Africa. These shy bearing vineyards are planted on deep red weathered granite and shale soils with high moisture holding capacity. This minimises the need for irrigation and gives great concentration of flavour. Our terroir in Stellenbosch has proved over many years to be the best area in SA to grow the finest quality red wines.

in the vineyard : 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. However, the dry conditions led to very healthy grapes. Most other regions, especially the Swartland, produced significant smaller crops, but at Simonsig Estate we produced 2% more than 2015. The Cabernet Sauvignon grapes delivered good concentration of colour and fruit and we are very excited about the end results.

in the cellar : 14 months oak. 100% French Oak. 32% 2nd fill ,34% 3rd fill and 34% Other

Grapes are picked based on taste to keep track of flavour development in the vineyard. Grapes are picked during cool early mornings and are handled reductively all the way through vinification. Limited skin contact is allowed on selected batches to maximise fruit without losing acidity. Gentle pressing and lower juice recovery give rise to greater elegance. The juice is settled brilliantly clear and inoculated with a selected yeast strain. Fermentation temperatures are kept low at 11-12 °C to ensure slow fermentation and enhance fruit intensity. After fermentation the wine is kept on the lees as long as possible (3-6 months) and stirred regularly to enhance mouth feel.



Simonsig Family Vineyards

Stellenbosch

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