

Simonsig The GSM 2017

The wine displays a vibrant ruby red colour with aromas of candied strawberries and raspberries. The palate further accentuates red berry flavours with a burst of red apple and a light dust of white pepper. The GSM 2017 is a lighter style red wine with velvety tannins and 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 | 40% Mourvèdre, 36% Shiraz, 24% Grenache Noir

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 was introduced into the Simonsig range in 2016.

Style of Wine: Blended, soft fruity red

Grape varieties: Mourvèdre 40% | Shiraz 36% | Grenache Noir 24%

in the vineyard : The 2017 vintage was a challenging one that led to a smaller, but very promising harvest for the Stellenbosch region. The dry warm weather produced grapes with small berries and great fruit intensity. The cooler nights and warmer days during the ripening period resulted in grapes with excellent colour and fruit formation. The Mourvèdre, Grenache Noir and Shiraz 2017 did not disappoint, we were delighted with the quality and intense fruit spectrum from the various blocks

in the cellar : Our main aim with this wine was to preserve freshness of fruit and a moderate alcohol. 75% of this blend was picked earlier and underwent carbonic maceration to enhance the red berry fruit and to obtain natural acidity. 24% of the blend spent 5 months in older barrels.



Simonsig Family Vineyards

Stellenbosch

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