

## Simonsig Labyrinth Cabernet Sauvignon 2018

The wine has a crimson colour with a dark core. Lifted fruit aromas of Blackberry, Crème de Cassis and violets fills the glass. On the palate the wine has a beautiful purity of fruit. Fresh dark and red berries with a touch of milk chocolate and oak toast. The fine, elegant tannins combine well with the fresh acidity to make it a delicious wine with a concentrated fruit core.

Braised short rib with turnips and carrot purée. Deboned lamb rib with charred cauliflower and jus. Flavourful and heartier pastas.

**variety** : Cabernet Sauvignon | 98% Cabernet Sauvignon, 2% Merlot

**winery** : Simonsig Family Vineyards

**winemaker** : Johan Malan

**wine of origin** : Stellenbosch

**analysis** : alc : 14.36 % vol   rs : 2.8 g/l   pH : 3.57   ta : 5.4 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** : The 2018 vintage was really challenging, due to the prolonged drought which was accompanied by water restrictions, and which some believe to be the worst in 100 years. The expertise of the vineyard team and cellar were definitely put to the test by the warm and dry climatic conditions. We adapted our practices both in the vineyard and the cellar, to decrease the effect of water shortages. The dry weather throughout the season did have its advantages, as vines were healthy, with little or no pests or diseases being recorded in most regions. The dry, warm weather resulted in smaller berries with great intensity.

**in the cellar** : 12 months in French barrels. 8% 1st fill; 30% 2nd fill; 62% 3rd fill.



## Simonsig Family Vineyards

Stellenbosch

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