

Simonsig The Garland 2018

The colour is deep and dark with opaque almost black centre. Sweet, fully ripe plums with juicy black berry cordial shine through a discreet lead pencil and dry herbaceous veil. This indicates the fruit is opening and overcoming the flavours of extraction from the skins. The clever use of oak keeps all the spiciness and toast aromas well integrated and only plays a supportive role.

Entry on the palate delivers a textbook Simonsberg Cabernet bouquet of graphite, cigar box and freshly tilled earth with ripe cassis showing through a window which reveals the wine's future maturation and evolution. As time goes on the juicy, berry fruit and violets will emerge with increasing intensity. The classic, fine-grained tannins provide a beautiful framework for the deeply concentrated flavours while still retaining the finesse of the exceptional 2017 vintage.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Simonsig Family Vineyards

winemaker : Johan Malan

wine of origin : Stellenbosch

analysis : alc : 13.98 % vol rs : 3.3 g/l pH : 3.67 ta : 5.7 g/l

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

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

ageing : The Garland 2018 is accessible to enjoy now, after five years, especially with food, but another 3 to 5 years in in the bottle will be greatly rewarded as Simonsberg Cabernets are well known for their ability to improve over time for many years.

The name of Simonsig Estate is inspired by the magnificent view of the spectacular Simonsberg, a mountain that dominates the northern side of Stellenbosch. The undulating slopes of the majestic mountain are renowned for their superb terroir and soils quintessentially suited to growing world class Cabernet Sauvignon. The Garland is the ultimate expression of Simonsig Estate's wine-making passion, crafted by impeccable terroir and revealed in every bottle. The 2018 vintage captures the touchstones of the Simonsig Legacy – a family, a mountain and a vineyard.

in the cellar : Rigorous hand selection of the grapes is done in the vineyard to ensure only the very best quality grapes are used. Two days of pre-fermentation cold soak is followed by inoculation with cultured Bordeaux yeast. Extraction is done by gentle pump-overs and careful aerations during fermentation. The temperature is allowed to increase gradually to peak at 28° Celsius. Once the fermentation is completed, maceration on the skins extends for a total of 24 days before pressing.

The wine is tasted daily to monitor the evolution of the tannins and fruit. Maturation in new French oak barriques from selected coopers lasts 19 months. Regular rackings are done to aerate the wine and harmonise the tannins. Only time will tell when the winemaker is satisfied The Garland is ready for bottling.



Simonsig Family Vineyards

Stellenbosch

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