

## Simonsig Labyrinth Cabernet Sauvignon 2020

The Labyrinth Cabernet Sauvignon 2020 exhibits an alluring garnet hue within the confines of the glass, its bouquet unfolds with an opulent infusion of freshly harvested summer berries. The wine has a big depth of flavour that is a true reflection of the vintage. A refreshing line of acidity carries sappy raspberry, blackberry and liquorice spice that unfolds over a foundation of supple, rounded tannins.

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% Cabernet Franc

**winery :** Simonsig Family Vineyards

**winemaker :** Johan Malan

**wine of origin :** Stellenbosch

**analysis :** alc : 14.2 % vol rs : 2.3 g/l pH : 3.5 ta : 6.2 g/l

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

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

2024 Fine Wine Awards - Trophy for Best Cabernet Sauvignon

### ageing :

Explore the inviting character of the Labyrinth Cabernet Sauvignon today or cellar it for 6 to 8 years, allowing it to evolve further.

Crafted with care from select vineyard sites, one of which forms an actual labyrinth, this wine mirrors the journey of introspection. Just as the labyrinth invites inner reflection, this wine captivates with its mysterious allure, leaving each seeker with a unique experience. Rooted within the rich, weathered soils of deep, red granite and shale, the terroir distinctly expresses itself through this classical Stellenbosch Cabernet Sauvignon.

**in the vineyard :** The Cabernet Sauvignon grapes come from three different Cabernet Sauvignon vineyards, one of which forms an actual labyrinth.

**about the harvest:** Increased rainfall during the winter months of 2019, coupled with a rise in dam levels, significantly enhanced water availability for the vineyards. Even bud break and a profusion of flowering bunches, showed early promise. Overall, conditions remained favourable, with the exception of some wind interference during flowering and December rains necessitating meticulous vineyard management. Following these challenges, the season unfolded with moderate temperatures and dry weather, culminating in an outstanding overall harvest. The vineyards yielded above-average quantities of grapes, notable for their health and exceptional quality. Despite the intensity of the season, which demanded unwavering focus and precise execution, it presented significant potential when managed adeptly

The grapes were picked over the period of 10 March to 13 March 2020. Careful vineyard sorting ensured that only the highest quality grapes reached the cellar.

**in the cellar :** Following a gentle destemming, the grapes must undergo a two-day cold soak before being inoculated with a carefully selected yeast strain. Throughout fermentation, pump overs were carried out 2 to 4 times daily, adjusted based on the fermentation rate and stage. The wine spent 13 to 22 days on its skins before undergoing a gentle pressing into tanks. It was then racked into barrels for malolactic fermentation and ageing, with a total of three rackings occurring during this ageing process. 18 months in French oak barrels: 26% 1st fill; 27% 2nd fill; 47% 3rd fill.



# Simonsig Family Vineyards

Stellenbosch

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