

Simonsig Labyrinth Cabernet Sauvignon 2021

This Cabernet Sauvignon presents a deep, alluring colour that hints at its complexity. On the nose, it reveals aromas of fresh violets and subtle pencil shavings. The palate features finely grained tannins, providing a structured yet velvety texture with harmonious freshness. Flavours of blackberry compote dominate, offering a concentrated fruit profile, complemented by nuances of dried herbs that linger on the finish, adding an earthy complexity. This wine showcases exceptional balance, resulting in a sophisticated and memorable tasting experience.

This wine could pair well with dishes like braised short rib with turnips and carrot purée, deboned lamb rib with charred cauliflower and jus, and flavourful heartier pastas.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Simonsig Family Vineyards

winemaker : Johan Malan

wine of origin : Stellenbosch

analysis : alc : 13.99 % vol rs : 2.7 g/l pH : 3.49 ta : 5.9 g/l

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

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

2025 Fine Wine Awards - Silver

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 : Good winter rainfall in 2020 resulted in ample soil water levels for the grapevines. A late, prolonged winter delayed the start of the season. Stellenbosch experienced consistently cooler weather throughout, with some spring and early summer rainfall requiring careful vineyard management to prevent fungal disease. A good number of flowering bunches showed promise early on. The relatively cool conditions in December and January were favourable, leading to slow, gradual ripening and resulting in exceptional flavor concentration, good acidity, and low pH levels in the grapes.

about the harvest: The grapes, from three Cabernet Sauvignon vineyards, were picked over the period of 4 March to 25 March 2020.

in the cellar : Careful vineyard sorting ensured that only the highest quality grapes reached the cellar. Following a gentle destemming, the berries were hand sorted before being pumped to the fermentation tank. The grape must underwent 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 9 to 17 days on its skins before undergoing a gentle pressing. It was then racked into barrels for malolactic fermentation and ageing, with a total of three rackings occurring during this ageing process. The wine was aged 14 months in French oak barrels: 20% 1st fill; 20% 2nd fill; 40% 3rd fill, 20% older and an extra 4 months in older oak (18 months total).



Simonsig Family Vineyards

Stellenbosch

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