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Simonsig Two's Company Cabernet Sauvignon Shiraz 2022



This blend showcases a striking deep red colour that immediately captures attention. On the nose, it presents seductive aromas of sun-ripened berries, intertwined with hints of raspberry cola and a subtle touch of vanilla. The first sip reveals a vibrant acidity that enlivens the palate, beautifully balancing the wine's richness. Freshness of fruit is a hallmark of this blend, with juicy red berries and dark cherries taking centre stage, rounding out the tasting experience with a smooth, satisfying conclusion. This blend is a delightful expression of both varietals, offering elegance and vibrancy in each glass.

This wine pairs well with Napolitano pasta, meat lover's pizza, beef carpaccio, decadent hamburger and definitely a festive barbeque.

Serve between 15 - 18°C

variety : Cabernet Sauvignon | 60% Cabernet Sauvignon, 40% Shiraz
winery : Simonsig Family Vineyards
winemaker : Johan Malan
wine of origin : Stellenbosch
analysis : **alc :** 13.5 % vol **rs :** 4.2 g/l **pH :** 3.54 **ta :** 5.5 g/l
type : Red **style :** Dry **body :** Soft **taste :** Fruity
pack : Bottle **size :** 750ml **closure :** Screwcap

ageing :

Ready to drink now, but could age for a further 3 to 4 years.

A blend of Cabernet Sauvignon and Shiraz introduced into the Simonsig range in 2003.

in the vineyard : In 2021, ample winter rainfall and optimal soil water levels set the stage for grapevines. A late and extended winter led to a delayed season, with consistently cool conditions in Stellenbosch during spring and early summer. Precise vineyard management was crucial due to occasional rainfall, preventing fungal diseases. Despite this, signs of a promising harvest emerged with abundant flowering bunches. December and January's favourable cool weather facilitated gradual ripening and flavour concentration. Warm, dry conditions from late January to February hastened ripening, yielding smaller bunches with intensified flavours.

about the harvest: Grapes were picked at optimum ripeness to ensure the best quality for this style of wine.

in the cellar : After a gentle destemming, the berries were sorted and pumped to the fermentation vessel. Time on skins lasted between seven and 10 days before a soft pressing to tank. Most of the wine was aged in tank with premium French oak staves with a smaller portion spending time in older French oak barrels for 10 – 12 months before blending and bottling.

Simonsig Family Vineyards

Stellenbosch
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