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Simonsig Two's Company Cabernet Sauvignon Shiraz 2023



This blend showcases a striking deep red colour that immediately captures attention. The wine opens with inviting aromas of dark berries layered with notes of oak spice, leather, and subtle hints of fresh herbs. On the palate, it is full-bodied and beautifully balanced, with vibrant acidity bringing freshness to the rich, concentrated fruit. The tannins are soft and velvety, leading into a long, lingering finish marked by a touch of spice and savoury complexity.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 | 54% Cabernet Sauvignon, 40% Shiraz, 6% Cabernet Franc
winery : Simonsig Family Vineyards
winemaker : Johan Malan
wine of origin : Stellenbosch
analysis : **alc :** 12.31 % vol **rs :** 3.6 g/l **pH :** 3.5 **ta :** 5.3 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.

They say that two's company, and in this blend Cabernet Sauvignon and Shiraz come together effortlessly.

in the vineyard : A cold, dry winter in 2022 led into a prolonged dry spell through spring and early summer. December rains brought welcome relief, aiding fruit set and vine energising the vines. Harvest began unusually early on 11 January- Simonsig's earliest on record. Moderate temperatures followed, making it the second coldest harvest in a decade and creating ideal ripening conditions for exceptional red wines.

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

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