

## Simonsig Labyrinth Cabernet Sauvignon 2022

This Cabernet Sauvignon presents with an inviting deep crimson hue of remarkable colour intensity. The nose is immediately expressive, layering ripe summer berries over a dark fruit core that suggests both power and elegance. Subtle savoury undertones of cured meat intertwine with hints of crushed stone minerality, adding intrigue and complexity. On the palate, the wine strikes a harmonious balance between concentration and finesse. A creamy mid-palate richness carries the fruit with precision, while the fine, seamless tannins glide effortlessly across the mouth, lending structure without austerity. Bright acidity lifts the richness, ensuring vibrancy and length. The interplay of fruit purity, savoury depth, and mineral tension builds into a finish that lingers with impressive persistence.

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 : 13.8 % vol   rs : 3.3 g/l   pH : 3.38   ta : 6.1 g/l

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

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

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 :** Three distinct vineyards on the farm, each with unique terroirs, contribute to the unique expression of Cabernet Sauvignon. Two vineyards, planted on decomposed granite soils at an altitude of 200-250m above sea level, provide structure and depth of fruit. One of these vineyards, located on the top ridge of the estate, benefits from the cool afternoon Atlantic breeze, resulting in wines with excellent purity of fruit. The third vineyard, situated at 150m on shale soils, produces wines with a perfumed aromatic expression and fine tannins. All three vineyards have a North-North East aspect.

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:** The Cabernet Sauvignon grapes were hand-picked between 7 and 24 March 2022 from three estate vineyards planted on shale and decomposed granite soils

**in the cellar :** After careful destemming and sorting in the cellar, the grapes underwent a two-day cold soak before fermentation on the skins for 12 to 17 days. A gentle pressing followed, after which malolactic fermentation took place in barrel, with three rackings during maturation. The wine was aged for a total of 19 months in French oak barrels.



**Simonsig Family Vineyards**

Stellenbosch

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