

Simonsig The Garland 2021

This Stellenbosch Cabernet Sauvignon is a beautiful, rich Persian carpet red with an almost black centre. The nose exudes enticing aromas of crushed black and red berries, accompanied by distinct chalky, "tilled earth," and graphite notes. Dried Proteas and herbs contribute to the layers of flavours, which are further enhanced by integrated cedar and sweet wood spice. Sweet juicy plums and violets lead to subtle cinnamon, nutmeg, and vanilla perfumes, showing well-integrated oak. The wine's bold structure and fresh, fine-grained tannins allude to its potential for long cellaring. This restrained and taut wine will unfurl to expose more fruit complexity in the future. The sweet berry compote character lingers in the mouth and ends with a food-friendly dry finish. It's a classic Stellenbosch Simonsberg Cabernet Sauvignon from world-class terroir

Flamed grilled, mature rump steak. Herb stuffed mushrooms, hearty tomato pasta or stews.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Simonsig Family Vineyards

winemaker : Johan Malan

wine of origin : Stellenbosch

analysis : alc : 13.5 % vol rs : 3.1 g/l pH : 3.45 ta : 5.7 g/l

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

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

The name of Simonsig is inspired by the magnificent view of the spectacular Simonsberg, a mountain that dominates the northern side of Stellenbosch. The undulating slopes of the majestic mountain are renowned for their superb terroir and soils quintessentially suited to growing world class Cabernet Sauvignon. The Garland is the ultimate expression of Simonsig's winemaking passion, crafted by impeccable terroir and revealed in every bottle. The 2021 vintage captures the touchstones of the Simonsig Legacy – a family, a mountain and a vineyard.

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 flavour concentration, good acidity, and low pH levels in the grapes.

about the harvest: Rigorous hand sorting of the grapes was done in the vineyard and after destemming to ensure only the very best quality grapes are used

in the cellar : Two days of pre-fermentation cold soak was followed by inoculation with cultured Bordeaux yeast. Extraction was done by gentle pump-overs and careful aerations during fermentation. The temperature was allowed to increase gradually to peak at 28° Celsius. Once the fermentation completed, maceration on the skins extended for a total of 19 days before pressing. The wine was tasted daily to monitor the evolution of the tannins and fruit. Maturation in new French oak barriques from selected coopers lasted 20 months. Regular rackings were done to aerate the wine and harmonise the tannins. Just when the time was right, as determined by the winemaker, The Garland was prepared for bottling.



Simonsig Family Vineyards

Stellenbosch

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