

Simonsig The Garland 2022

From a meticulously farmed single vineyard, this Cabernet Sauvignon opens with concentrated aromas of ripe dark cherry and blackberry, layered with an intriguing oyster shell minerality. Subtle savoury notes of cured meat weave through the nose, joined by graphite shavings, a whisper of cigar box, and a dusting of cocoa. The palate is tightly wound yet powerful, delivering a confident core of dark fruit wrapped in fine, powdery tannins. There's a palpable weight and depth on the palate, the structure promising graceful evolution with time. Balance and freshness lift the richness, keeping the finish poised and long, with lingering hints of savoury spice and dark chocolate. A wine of precision and presence, offering complexity now and immense cellaring potential.

Serve at 16–18°C with lamb, ribeye steak, venison, or mushroom dishes.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Simonsig Family Vineyards

winemaker : Johan Malan

wine of origin : Stellenbosch

analysis : alc : 13.86 % vol rs : 3.3 g/l pH : 3.38 ta : 5.9 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 : Named after the striking Simonsberg mountain, Simonsig Estate draws inspiration from its renowned slopes and superb terroir, ideal for world-class Cabernet Sauvignon. The Garland 2021 is the pinnacle of Simonsig's winemaking passion, capturing the essence of its legacy—a family, a mountain, and a vineyard

In 2021, ample winter rainfall and optimal soil moisture set the stage for the vines. A late, extended winter and cool conditions during spring and early summer delayed the season. Precise vineyard management, including monitoring rainfall, prevented fungal diseases. The promising harvest emerged with abundant flowering bunches, and the cool December and January weather supported gradual ripening and flavour concentration. Warm, dry conditions from late January to February accelerated ripening, resulting in smaller bunches with intensified flavours.

about the harvest: Rigorous hand-sorting of the grapes was done in the vineyard and again after destemming to ensure that only the very best quality grapes were used.

in the cellar : A two-day pre-fermentation cold soak was followed by inoculation with cultured Bordeaux yeast. Extraction was achieved through gentle pump-overs and careful aeration during fermentation. The temperature was allowed to increase gradually, peaking at 28° Celsius. Once fermentation was complete, maceration on the skins continued for a total of 18 days before pressing. The wine was tasted daily to monitor the evolution of tannins and fruit. Malolactic fermentation and maturation in new French oak barriques from selected coopers lasted 20 months. Regular rackings were carried out to aerate the wine and harmonize the tannins. When the time was just right, as determined by the winemaker, The Garland was prepared for bottling



Simonsig Family Vineyards

Stellenbosch

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