

## Simonsig Shiraz 1997

Garnet red colour. The nose shows pepper and fynbos or dried protea flavours with toasty vanilla oak sweetness. It is already opening up and showing the accessibility of the 1996 vintage. Spicy complexity with lively fruit that lies gently on the palate and a soft tannin structure rounds off the medium bodied Shiraz. To be enjoyed with red meats and venison.

Serving suggestions: Potroast, Beef Stroganof, Mature Cheddar and Biltong.

**variety :** Shiraz | Shiraz

**winery :** Simonsig Wine Estate

**winemaker :** Johan Malan

**wine of origin :** Stellenbosch

**analysis :** alc : 13.45 % vol   rs : 3.60 g/l   pH : 6.0   ta : 6.0 g/l



**ageing :** Drink now or within the next 5 or 8 years.

### Simonsig Wine Estate

Stellenbosch

021 888 4900

[www.simonsig.co.za](http://www.simonsig.co.za)