

Simonsig Cabernet Sauvignon/Shiraz 2003

Deep red in colour with a youthful purple rim. Spicy vanillins and toasty oak aromas complement the ripe black berry fruit. Dark chocolate and smoked meat flavours combine to give a delicious mouthfilling taste. A full bodied wine that is a true expression of the red soil terroir of Simonsig.

Rare Roast Beef, Greek Lamb.

variety : Cabernet Sauvignon | 53% Cabernet Sauvignon, 47% Shiraz

winery : Simonsig Family Vineyards

winemaker : Johan Malan

wine of origin : Stellenbosch

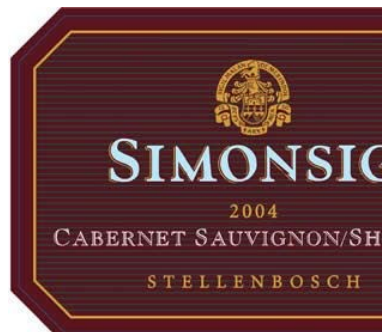
analysis : alc : 12.8 % vol rs : 4.8 g/l pH : 3.8 ta : 4.6 g/l

type : Red **wooded**

pack : Bottle

ageing : Ready to drink now but further cellaring will allow the wine to reach optimum maturity 2 – 3 years from the date of vintage.

in the vineyard : A new blend of Cabernet Sauvignon and Shiraz introduced into the Simonsig range in 2003. The 2003 vintage was very good in terms of quality and quantity, especially after downy mildew destroyed a large part of the 2002 crop. A cold winter with sufficient rains was followed by a healthy dry growing season. Cool conditions caused slow evenly paced ripening. New Cabernet and Shiraz plantings of the best planting material available produced excellent quality grapes with deeply concentrated colour and ripe fruit flavours.



Simonsig Family Vineyards

Stellenbosch

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www.simonsig.co.za