

Simonsvlei Cabernet Sauvignon 2003

Michelangelo International Wine Award 2004 - Silver

Medium-bodied wine with mintiness and cigarbox flavours on the nose. The wine has a very typical Cabernet character. Wood is very subtle and one must keep in mind that it is a very young wine.

Any red meat dish of your choice. I suggest heavier dishes, like oxtail, beef roast or try it with your favourite steak.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Simonsvlei Winery

winemaker : Eugène van Zyl

wine of origin : Coastal

analysis : alc : 14.0 % vol rs : 3.02 g/l pH : 3.63 ta : 5.58 g/l va : 0.58 g/l so2 : 81 mg/l

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

pack : Bottle

2000 Vintage : Concours Mondial Bruxelles (2002) Silver

2003 Vintage : SA Young Wine Show (2003) Silver

Michelangelo International Wine Award 2004 - Silver

2001 Vintage : Veritas (2002) Bronze

SA Trophy Wine Show (2002) Bronze

Fairbairn Capital Trophy Wine Show 2005 - Bronze

ageing : Suggested period for storing 3 - 5 years.

