

Simonsvlei Cabernet Sauvignon Merlot 2003

A light ruby/garnet edge. Lovely blackberry nose with a hint of violet. Fine medium-bodied wine, fruit driven. Merlot gives it a nice soft finish. Ready to be enjoyed now.

Serve with your favourite red meat dish – how about a nice oxtail stew, a spicy chicken dish or a monkey gland rump steak?

variety : Cabernet Sauvignon | 50% Cabernet Sauvignon, 50% Merlot

winery : Simonsvlei Winery

winemaker : Eugène van Zyl

wine of origin : Coastal

analysis : alc : 13.5 % vol rs : 3.47 g/l pH : 3.85 ta : 5.30 g/l va : 0.36 g/l fso2 : 89 mg/l

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

pack : Bottle

2002 Vintage - Michelangelo International Wine Awards 2003 - Silver

2001 Vintage - Michelangelo International Wine Awards 2002 - Silver
Veritas 2002 - Bronze

ageing : Can store away for another 3 years.

