



## C A B E R N E T   S A U V I G N O N   S H I R A Z

### Style of Wine

Blended, soft fruity red.

### Heritage

A blend of Cabernet Sauvignon and Shiraz introduced into the Simonsig range in 2003.

### Vintage Description

2011 Vintage will go down in history as windy, very dry and hotter than normal. At Simonsig Estate the vintage was 33% more than 2010, but it should be kept in mind that 2010 was 20% smaller than the average. The young Shiraz vineyards accounted for the biggest increase in tonnage, causing a shortage of red wine fermentation capacity. This meant that the Cabernets had longer hang time on the vines, resulting in riper fruit flavours.

### Wine Description

Vibrant ruby red. Expressions of ripe black fruit with a spicy undertone. This youthful and juicy blend shows good fruit concentration while displaying attractive oak on the nose. The smooth tannins are the signature to this easy drinking wine.

### Cellaring Potential

Ready to drink now but could age for a further 3 to 4 years.

### Serving Suggestions

Pork belly with apple sauce, vegetable and beef stir fry on couscous, lamb shank on mash potato.



## A W A R D S

2011

2013 Platter Guide: 3 Stars

### Vintage

2011

### Region

Stellenbosch

### Grapes

Cabernet Sauvignon 50%

Shiraz 50%

### Analysis

Alcohol: 14.7% vol

Residual Sugar: 4.9 g/l

Total Acidity: 5.8 g/l

pH: 3.7



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