



## 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

Soft fruity red blend.

### Heritage

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

### Vintage Description

The winter of 2012 was wet and cold. The cooler conditions extended in to early part of summer, but December was the hottest in 47 years of recorded history in Stellenbosch. The dry conditions of the summer changed on 9 and 10 February when we had a down pour of 44 mm. On Friday 8 March 2013 there were more showers but the conditions dried off rather quickly due to high temperatures and howling south Easter. Our initial fears of some dilution in the late season reds soon disappeared when the reds completed fermentation. Beautiful dark colours, soft and mature tannins with delicious ripe concentrated fruit flavours.

### Wine Description

This vibrant, ruby coloured wine shows cheerful notes of red berries layered with luscious plums. A whiff of cinnamon spice contributes to the primary fruit sensation. Youthful yet tame tannins sooth the palate making this wine a true super quaffer.

### Cellaring Potential

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

### Serving Suggestions

Napoletana pasta, meat lover's Pizza, Beef Carpaccio, decadent Hamburger and last but definitely not the least a festive Barbeque.



## A W A R D S

2013	2014 Platter's Guide: 3 stars
2012	2014 Platter's Guide: 3 stars
2011	2013 Platter's Guide: 3 stars

### Vintage

2013

### Region

Stellenbosch

### Grapes

Cabernet Sauvignon 60%  
Shiraz 40%

### Analysis

Alcohol: 14.4% vol  
Residual Sugar: 2.1 g/l  
Total Acidity: 4.7 g/l  
pH: 3.9 g/l

