



CABERNET SAUVIGNON SHIRAZ

Style of Wine

Blended, soft fruity red.

Heritage

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

Vintage Description

The 2015 harvest is definitely one for the books. We had the earliest start in decades. Warmer weather in August resulted in earlier bud break, after which a warm, dry, windy summer accelerated ripening by approximately two weeks. The dry weather also led to a very healthy vintage. The Cabernet Sauvignon was picked mid-March and the specially selected Shiraz blocks in the beginning of March. The healthy vineyards delivered grapes with beautiful layers of fruit and we are very excited about the results of the 2015 vintage.

Wine Description

This wine displays a dark ruby colour. Youthful notes of sweet red berry fruit. The polished and well integrated tannins express the exotic cherry flavours with hints of vanilla pod and spice on the palate. A finishing touch of subtle oak notes lingers on the aftertaste.

Cellaring Potential

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

Serving Suggestions

Napolitano 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

2015	2017 Platter's Guide: 3 stars
2014	2016 Platter's Guide: 3 stars
2013	2014 Platter's Guide: 3 stars
2012	2014 Platter's Guide: 3 stars
2011	2013 Platter's Guide: 3 stars

Vintage
2015

Region
Stellenbosch

Grapes
Cabernet Sauvignon 63%
Shiraz 37%

Analysis
Alcohol: 13.5% vol
Residual Sugar: 3.1 g/l
Total Acidity: 5.4 g/l
pH: 3.6



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