



# SIMONSIG

STELLENBOSCH



## CABERNET SAUVIGNON

### Style of Wine

Full bodied Cabernet Sauvignon

### Heritage

Simonsig has been producing Cabernet Sauvignon since 1976 and achieved early success when the 1977 vintage won the General Smuts trophy after being judged as the Champion Wine of South Africa. Simonsig replanted and expanded its planting of Cabernet sauvignon over the last decade and it now has mature vineyards planted with the best clones available in South Africa. These shy bearing vineyards are planted on deep red weathered granite and shale soils with a high moisture holding capacity. This minimises the need for irrigation and gives great concentration of flavour. Our terroir in Stellenbosch has proved over many years to be one of the best areas in South Africa to grow the finest quality red wines

### 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. The healthy vineyards delivered grapes with beautiful layers of fruit and we are very excited about the results of the 2015 vintage.

### Vinification

Two days of cold soak followed by yeast inoculation. A combination of automated and aerated pump overs is used for optimum colour and fruit extraction. Selected blocks form the platform for the Labyrinth Cabernet Sauvignon; these blocks spent eight to 21 days on the skins to ensure building blocks of optimum complexity. Fermentation temperature peaked at 28°C. Gentle pressing followed where tasting of the wine played the key role in determining the best fraction. Malolactic fermentation occurred in tank.

### Wood Maturation

17 months. 86% French oak, 14% American Oak. 2% 2nd fill, 18% 3rd fill, 80% older.

### Wine Description

Deep garnet red colour. The authenticity of the Cabernet Sauvignon is captured by the feminine notes of violets, cherries, black berries and cedar. The masculine body reflects pencil shavings and fynbos, whilst the velvety tannins binds these flavours into a supple, lingering mouthfeel.

### Cellaring Potential

Soft and perfectly drinkable now, but should benefit from further ageing over the next six to eight years.

### Serving Suggestions

Rare Roast Beef, Leg of Lamb or Coq au Vin

### Vintage

2015

### Region

Stellenbosch

### Grapes

100 % Cabernet Sauvignon

### Analysis

Alcohol: 14.5 % vol

Residual Sugar: 3.3 g/l

Total Acidity: 5.6 g/l

pH: 3.6



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