



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 Young 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 in deep red weathered granite and shale soils with 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 the best area in SA to grow the finest quality red wines.

Vintage Description

The 2010 vintage will be remembered as the smallest vintage in many years. Virtually every force of nature, pests and fungal disease contributed to the smaller yields. Although the 2010 vintage was not a vintage of quantity it most definitely was one of quality and concentrated fruit. On 26 March we picked the selected block Cabernet Sauvignon at 25.1°B. The wine showed great ripeness and concentration of berry fruit. When to pick the Cabernet was one of the toughest decisions to make as it has very big tannins and they need to be ripe to achieve top quality. The Cabernet Sauvignon showed good quality but with significantly less volume.

Wood Maturation

22 months oaking. 53% American oak 47% French oak. new wood 5%, 2nd fill 54%, 3rd fill 41%.

Wine Description

Dense opaque colour. An opulent array of mixed berries and black cherries. Seductive notes of cedar, fynbos and violets sketch a Cabernet filled with various elements. The youthful tannins sculpture the palate and transform the finish into a lingering dry sensation filled with black berry fruit pockets.

Cellaring Potential

Soft and perfectly drinkable now but should benefit from further ageing over the next 6 to 8 years.

Serving Suggestions

Rare roast beef, leg of lamb, grilled veal, braised ribs, flavourful and heartier pastas.



AWARDS

- Cab. Sauvignon 2010: 2011 Platter's Guide: 3½ stars
 - Cab. Sauvignon 2009: Robert Parker Rating: 89 points
 - Cab. Sauvignon 2008: 2011 Platter's Guide: 3 stars
 - Cab. Sauvignon 2007: 2011 Veritas: Silver Medal
 - Cab. Sauvignon 2007: 2011 Platter's Guide: 3½ stars
 - Cab. Sauvignon 2006: 2009 Veritas: Silver Medal
 - Cab. Sauvignon 2005: 2009 Platter's Guide: 3½ stars
 - Cab. Sauvignon 2004: Swiss International Air Lines Wine Awards 2008: Bronze Medal
 - Cab. Sauvignon 2004: Michelangelo International Wine Awards 2008: Gold Medal
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Vintage

2010

Region

Stellenbosch

Grapes

100 % Cabernet Sauvignon

Analysis

Alcohol: 14.65 % vol

Residual Sugar: 2.68 g/l

Total Acidity: 6.18 g/l

pH: 3.45

