



THE GARLAND

Style of Wine

Cabernet Sauvignon from a single site.

Heritage

The name of the Estate was derived from the beautiful view we have of the spectacular Simonsberg, a mountain that dominates the landscape on the northern side of Stellenbosch. The slopes of Simonsberg is famous for its superb terroir and ideal soils to grow world class Cabernet Sauvignon on the deep red hued weathered granite soils. The vineyard is influenced by the Atlantic Ocean from the Table Bay and False Bay sides of the coast. The cool maritime site is at 400 meters altitude. Our family has a connection with these vineyards going back many generations and The Garland is a wine that expresses this close relationship with the mountain, the vineyard and our family.

Vintage Description

After an exceptional wet winter the soils were well saturated and throughout the growing season the quintessential Mediterranean climate prevailed. However, it was the idyllic cooler conditions, which lasted from spring until February which ensured a slower ripening of the early varieties. This year the first meaningful rainfall only made its appearance at the end of the harvest, which allowed the longest possible hang time for the late varieties to reach maturity and refined flavour spectrum. The Cabernet Sauvignon is one of the varieties that benefited from the longer optimal ripening and shows finesse with soft, smooth tannins and voluptuous ripe flavours. Well rounded wines with good colour and outstanding fruit intensity are expected across the entire Simonsig red wine portfolio this year. The Garland was picked on 16 March 2009 at 24.7° Balling.

Wine Making

The yield was limited by green harvesting to one bunch per shoot. The grapes were hand picked and destemmed before a cold soak was allowed for two days to enhance the berry fruit aromas. The fermentation was started by inoculation with a Bordeaux yeast to give a slow, even fermentation which peaked at 28°Celsius. Pumpovers were done together with aerations to extract the maximum colour and fruit and after fermentation the maceration lasted a total of 11 days. After pressing the wine was racked into a selection of the best tight grain new French oak for a total of 22 months. During the maturation the wine was racked and aerated every few months to soften the tannins and help with the integration of the fruit, tannin and oak.

Wine Description

Dark brick red colour with pitch black centre. Youthful rim with no sign of aging. Brooding ripe blackcurrant fruit with perfumed high notes of black cherries and a hint of truffles and lead pencil. A complex potpourri of layered flavours. A wine that opens in the glass showing its potential to develop with careful cellaring. A silky entry on the palate with opulent black cherry fruit and exotic savoury spices. Beautifully structured Cabernet beginning to develop complex characters of briar, violets and cigar box. Great expression of Simonsberg Cabernet fruit from the superb 2009 vintage.



AWARDS

2008: 2016 Platter's Guide: 4½ stars

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Vintage
2009

Region
Stellenbosch

Grapes
Cabernet Sauvignon 100%

Analysis
Alcohol: 14.8% vol
Residual Sugar: 2.1 g/l
Total Acidity: 6.3 g/l
pH: 3.7

