



## C A B E R N E T   S A U V I G N O N

### 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 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

It was a very dry growing season with a cool spring and early Summer. Temperatures rose in January and the mercury rose above 30° Celsius on a regular basis in February and March. More days above 32°C were experienced compared to the long term average. The cool conditions coupled with many windy days delayed the start of the vintage by 7 – 10 days. Winter rainfall was average (629 mm) but the summer was much drier than the average. Early March showers refreshed and rejuvenated the late season varieties like Cabernet. The cool spring resulted in small berries which always lead to more concentration of fruit flavour. The colour is very concentrated and the fruit is very dense. In the cellar cooler fermentations with more aeration made the Cabernets softer with juicy berry fruit. Overall the Cabernet is the standout red variety of the 2006 vintage.

### Wine Description

Deep garnet red colour. Creation of intense blackberry, fynbos and decadent spices. Succulent fruit fills your pallet, while the closely woven tannin structure adds elegant and finesse to the wine. Lingering notes of lead pencil and cigar box are enhanced by the food friendly dry finish.

### Wood Maturation

23 months in 62% French Oak and 38% American oak. New wood 5%, 2nd fill 50%, 3rd full 28% and 17% other.

### 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 or Coq au Vin.



## A W A R D S

|      |   |
|------|---|
| 2005 | 2009 Platter's Guide: 3.5 stars   |
| 2004 | Swiss International Air Lines Wine Awards 2008: Bronze Medal<br>Michelangelo International Wine Awards 2008: Gold Medal |
| 2003 | Veritas 2007: Silver  |
| 2002 | Veritas 2006: Gold  |
| 2000 | 2003: SAA Business Class<br>1.5L: Veritas 2007: Bronze Medal  |
| 1998 | Wine Enthusiast: Special Annual Awards Issue listed as one of the<br>Top 100 Wines of the Year – 93 points              |
| 1996 | Veritas 1998: Gold<br>SAA Winelist 1999: International Long Haul  |
| 1992 | Veritas 1996: Double Gold   |
| 1990 | Veritas 1994: Double Gold   |

## SIMONSIG WINE ESTATE, STELLENBOSCH

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T . + 2 7 2 1 8 8 8 4 9 0 0 F . + 2 7 2 1 8 8 8 4 9 0 9  
W W W . S I M O N S I G . C O . Z A

### Vintage

2006

### Region

Stellenbosch

### Grapes

Cabernet Sauvignon 100%

### Analysis

Alcohol: 13.94% vol

Residual Sugar: 1.9 g/l

Total Acidity: 5.4 g/l

pH: 3.63

