



SIMONSIG CABERNET SAUVIGNON SHIRAZ 2016

Origin of Wine:

Stellenbosch

Grape varieties:

Cabernet Sauvignon 58% | Shiraz 42%

Style of Wine: Blended, soft fruity red.

Background:

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

Vintage Description:

It was a challenging, early and very dry harvest. Water supplies had a great impact on the 2016 harvest, especially where vineyards were not buffered against the heat. However, the dry conditions led to very healthy grapes. Most other regions, especially the Swartland, produced significantly smaller crops, but at Simonsig Wine Estate we produced 2% more than 2015. The Cabernet Sauvignon and Shiraz grapes delivered good concentration of colour and fruit.

Wine Description:

This wine displays a dense ruby colour. Youthful notes of blackberries with layers of strawberries in between. The polished and integrated tannins express cherry flavours with hints of 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 definitely a festive barbeque.

Analysis:

Alcohol:	13.40% by volume
Residual Sugar:	3.2 g/l
Total Acidity:	4.7 g/l
pH:	3.8