



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

### Style of Wine

Blended, soft fruity red.

### Heritage

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

### Vintage Description

The 2012 vintage will be remembered as a very dry year with the lowest rainfall of 476mm logged in our records since 1976, 33% below our long term average. While yields were slightly lower than 2011, cooler conditions resulted in better quality and more concentrated fruit from smaller berries. January and early February had their customary hot days in the mid-thirties, but the rest of the vintage was quite cool with ideal slow and even paced ripening. The Shiraz and Cabernet Sauvignon ripened slowly and whilst everyone was anxious to get started, the grapes didn't want to be rushed. The Shiraz began reaching optimum ripeness only from 19 March and the first Cabernet Sauvignon was picked on 29 March. The increase in sugar level was slow and allowed for longer hanging time, enabling the tannins to mature.

### Wine Description

Vibrant ruby red. Expressions of ripe black fruit with a spicy undertone. This youthful and juicy blend shows good fruit concentration while displaying attractive oak on the nose. The smooth tannins are the signature to this easy drinking wine.

### Cellaring Potential

Ready to drink now but could age for a further 3 to 4 years.

### Serving Suggestions

Pork belly with apple sauce, vegetable and beef stir fry on couscous, lamb shank on mash potato.



## A W A R D S

2012: 2014 Platter's Guide: 3 stars

2011: 2013 Platter's Guide: 3 stars

### Vintage

2012

### Region

Stellenbosch

### Grapes

Cabernet Sauvignon 50%

Shiraz 50%

### Analysis

Alcohol: 14.2% vol

Residual Sugar: 6.8 g/l

Total Acidity: 5 g/l

pH: 3.6

