



CABERNET SAUVIGNON SHIRAZ

Style of Wine

Blended, soft fruity red.

Heritage

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

Vintage Description

The 2013/2014 growing season will be remembered as one of the wettest seasons, which had two effects on the 2014 harvest. One it resulted in a bigger crop, especially in Sauvignon blanc and then on the downside it brought fungal disease to some varieties. It was a huge challenge for the viticulturist to keep the vineyards healthy and in pristine condition. During the last part of harvest continuous rain showers, especially in March, put a strain on the ripening of the Cabernet Sauvignon and Shiraz. Although the 2014 harvest had its unique challenges it delivered wines with great quality.

Wine Description

This wine displays a vibrant ruby colour. Youthful notes of sweet primary red berry fruit. The tannins are young but polished and well integrated and express the fruit flavours of mulberry and raspberry 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 last but definitely not least a festive barbeque.



AWARDS

2014	2016 Platter's Guide: 3 stars
2013	2014 Platter's Guide: 3 stars
2012	2014 Platter's Guide: 3 stars
2011	2013 Platter's Guide: 3 stars

Vintage

2014

Region

Stellenbosch

Grapes

Cabernet Sauvignon 65%
Shiraz 35%

Analysis

Alcohol: 13.6% vol
Residual Sugar: 3 g/l
Total Acidity: 5.2 g/l
pH: 3.6 g/l

