



GSM 2017

Wine of Origin Stellenbosch

Style of Wine: Blended, soft fruity red

Grape varieties: Mourvèdre 40% | Shiraz 36% | Grenache Noir 24%

Background:

A new, exciting blend of Mourvèdre, Grenache Noir and Shiraz was introduced into the Simonsig range in 2016.

Vintage Description:

The 2017 vintage was a challenging one that led to a smaller, but very promising harvest for the Stellenbosch region. The dry warm weather produced grapes with small berries and great fruit intensity. The cooler nights and warmer days during the ripening period resulted in grapes with excellent colour and fruit formation. The Mourvèdre, Grenache Noir and Shiraz 2017 did not disappoint, we were delighted with the quality and intense fruit spectrum from the various blocks.

Vinification:

Our main aim with this wine was to preserve freshness of fruit and a moderate alcohol. 75% of this blend was picked earlier and underwent carbonic maceration to enhance the red berry fruit and to obtain natural acidity. 24% of the blend spent 5 months in older barrels.

Wine Description:

The wine displays a vibrant ruby red colour with aromas of candied strawberries and raspberries. The palate further accentuates red berry flavours with a burst of red apple and a light dust of white pepper. The GSM 2017 is a lighter style red wine with velvety tannins and a moderate alcohol.

Cellaring Potential:

Enjoy this wine in its youth.

Serving Suggestions:

This wine is ideal with lunch dishes such as seared tuna, smoked chicken salad, carpaccio, beef sosaties and pulled pork, to name a few.

Analysis:

Alcohol:	12.86% by volume
Residual Sugar:	1.4 g/l
Total Acidity:	5.1 g/l
pH:	3.59