



THE GARLAND 2011

Wine of Origin Stellenbosch

Style of Wine: Full-bodied dry red wine

Grape varieties: 100% Cabernet Sauvignon

Vintage Description:

The name of Simonsig Estate was derived from the magnificent view of the spectacular Simonsberg, a mountain that dominates the northern side of Stellenbosch. It was named after Simon van der Stel, the second governor of the Cape of Good Hope and the founder of Stellenbosch in 1679. The undulating slopes of the majestic mountain are renowned for their superb terroir and quintessential soils to grow world class Cabernet Sauvignon. The Garland is the ultimate definition of the Simonsig Estate's winemaking passion, craved by impeccable terroir expressed in every bottle. The 2011 vintage encapsulates the cornerstones of the Simonsig Legacy – a family, a mountain and a vineyard.

Vinification:

The 2011 vintage is remembered as very windy, very dry and hotter than normal. Winter rainfall was also lower than the long term average and 33% less than 2010. Rainfall during the 5 months of the growing season was only 63mm. The wind speed during the summer was also the highest in 42 years on record and this resulted in heavy rains and flooding in the summer rainfall areas of the interior. Temperatures started to rise after New Year and set the tone for the 2011 vintage. Flowering in November was affected by cold and rainy weather, but the harvest in Stellenbosch was 10% bigger than the very small vintage in 2010. The prolonged dry and hot conditions helped to keep the grapes perfectly healthy and the ripening of the Cabernet Sauvignon went at a gradual, even pace. Ripeness levels were higher in 2011 than normal when The Garland grapes were picked on 22 March 2011 with outstanding flavour and composition.

Winemaking:

Rigorous hand selection of the grapes is done in the vineyards to ensure only the very best quality grapes are used. Two days of pre fermentation cold soak is followed by inoculation with cultured yeast. Extraction is done by pump overs and careful aerations during the fermentation. Fermentation temperature is allowed to increase gradually to reach its peak at 28°Celsius. Once the fermentation is completed, maceration on the skins extends for a total of 27 days before pressing. The wine is tasted daily to follow the evolution of the tannins and fruit. Maturation in new French oak barriques from for selected coopers lasted 23 months. Regular rackings were done to aerate the wine to harmonise the tannins. Bottling was done in June 2013.

Wine Description:

Ripe dark berries and violets with sweet plummy aromas on the nose indicate the Cabernet Sauvignon is opening up after 7 years. There are also hints of dried fynbos and a distinct lead pencil earthiness. A delicious sweet ripeness on entry gives way to layers of deeper complexity. Flavours of brambleberries, nuts and freshly tilled earth saturates the palate. The supple, fine grained tannins are tightly knit giving expression to the iron fist in a velvet glove analogy.

Wood Maturation:

23 Months oaking. 100% New French Oak.

Cellaring Potential:

The Garland 2011 development is still on an upward curve and will continue to improve to reach optimum drinking pleasure from 2021 to 2026.

Analysis:

Alcohol:	15.15% by volume
Residual Sugar:	3.7 g/l
Total Acidity:	6.0 g/l
pH:	3.5