



CABERNET SAUVIGNON SHIRAZ 2017

Wine of Origin Stellenbosch

Style of Wine: Blended, soft fruity red.

Grape varieties: Cabernet Sauvignon 52% | Shiraz 45%

Background:

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

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 Cabernet Sauvignon and Shiraz 2017 did not disappoint, we were delighted with the quality and intense fruit spectrum from the various blocks.

Wine Description:

This wine displays a dark ruby red with a youthful rim. Vibrant notes of fresh black berries and cherries. The youthful yet integrated tannins express the berry flavours with hints of white pepper and cloves on the palate. 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:	13.77% by volume
Residual Sugar:	3.3 g/l
Total Acidity:	5.1 g/l
pH:	3.7