



Cabernet Sauvignon/ Shiraz 2018

Wine of Origin: Stellenbosch

Style of Wine: Blended, soft fruity red.

Grape varieties: Cabernet Sauvignon 66%, Shiraz 34%

Background:

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

Vintage Description:

The 2018 vintage was really challenging, due to the prolonged drought which was accompanied by water restrictions, and which some believe to be the worst in 100 years. The expertise of the vineyard team and cellar were definitely put to the test by the warm and dry climatic conditions. We adapted our practices both in the vineyard and the cellar, to decrease the effect of water shortages. The dry weather throughout the season did have its advantages, as vines were healthy, with little or no pests or diseases being recorded in most regions. The dry, warm weather resulted in smaller berries with great intensity. The Cabernet Sauvignon and Shiraz harvest did not disappoint, delivering wines with an abundance of fruit and beautiful balance.

Wine Description:

This wine displays a dense ruby colour, exhibiting youthful notes of brambleberries and blackcurrant with layers of spice on the nose. The lingering notes of berries are supported by tannins which round off the palate. Subtle oak notes are the finishing touch.

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, 4% by volume
Residual Sugar:	2.2 g/l
Total Acidity:	5.0 g/l
pH:	3.62

