



LABYRINTH CABERNET SAUVIGNON 2017

Wine of Origin Stellenbosch

Style of Wine:

Full-bodied Cabernet Sauvignon.

Grape varieties:

Cabernet Sauvignon 98% | Merlot 2%

Background:

Simonsig has been producing Cabernet Sauvignon since 1976 and achieved early success when the 1977 vintage won the General Smuts trophy after being judged as the Champion Wine of South Africa. Simonsig replanted and expanded its planting of Cabernet Sauvignon over the last decade and it now has mature vineyards planted with the best clones available in South Africa. These shy bearing vineyards are planted on deep red weathered granite and shale soils with high moisture holding capacity. This minimises the need for irrigation and gives great concentration of flavour. Our terroir in Stellenbosch has proved over many years to be the best area in SA to grow the finest quality red wines.

Vintage Description:

The 2017 vintage was a challenging one that led to a smaller, but very promising harvest for the Stellenbosch region. The Cape's drought conditions and dry warm weather produced grapes with small berries with great fruit intensity and big concentration. The cooler nights and warmer days during the ripening period resulted in grapes with excellent colour and fruit formation. The Cabernet Sauvignon 2017 did not disappoint, and we were delighted with the quality and intense fruit spectrum from the five blocks. Grapes were harvested between the 14th and the 30th of March 2017.

Wood Maturation:

15 months in oak. 99% French Oak, 1% American White Oak. 1% 1st fill, 68% 2nd fill, 23% 3rd fill and 8% older.

Wine Description:

The Labyrinth Cabernet Sauvignon 2017 is a classic expression of Cabernet Sauvignon with a fine balance between power and elegance. The wine displays a dense opaque colour. A beautiful expression of bramble berry and blackcurrant infused with violets, graphite and fynbos. Velvet smooth tannins coat the palate with perfectly judged use of wood that respects the fruit.

Cellaring Potential:

Soft and perfectly drinkable now but should benefit from further ageing over the next 6 to 8 years.

Serving Suggestion:

Braised short rib with turnips and carrot purée. Deboned lamb rib with charred cauliflower and jus. Flavourful and heartier pastas.

Analysis:

Alcohol:	14.36%
Residual Sugar:	2.8 g/l
Total Acidity:	5.4 g/l
pH:	3.57