

# 2015 THE GARLAND CABERNET SAUVIGNON



## **WINE DATA**

### **Producer**

Simonsig

### **Region**

Stellenbosch

### **Country**

South Africa

---

### **Wine Composition**

100% Cabernet  
Sauvignon

### **Alcohol**

12.22%

### **Total Acidity**

5.9 G/L

### **Residual Sugar**

3.0 G/L

### **pH**

3.67

## **DESCRIPTION**

The wine displays an inky black center with a great density of color. A bright and youthful rim shows no signs of aging. Alluring black berry fruit aromas combine with perfumed potpourri notes, graphite pencil shavings and spicy cedar wood. The fresh brambly fruit on the palate entry expands into multi-layered flavors of black cherry on the mid-palate. This beautifully-rounded Cabernet already displays complex characters of violets which is so true to the Simonsberg terroir. Great expression of Simonsberg Cabernet Sauvignon from the superb 2015 vintage and with further cellaring it will last for 15 to 20 years.

## **WINEMAKER NOTES**

The 2015 harvest was definitely one for the books. The winery had the earliest start in decades. Warmer weather in August resulted in earlier bud break, after which a warm, dry, windy summer accelerated ripening by approximately two weeks. The dry weather also led to a very healthy vintage. The grapes were picked on the 11th of March. The yield was limited by green harvesting to one bunch per shoot. The grapes were hand-picked and meticulously hand-sorted, before a cold soak was allowed for two days to enhance the berry fruit aromas. The fermentation was started by inoculation with a Bordeaux yeast culture to give a slow, even fermentation which peaked at 82.4 F (28° C). Pump overs were done together with aerations to extract the maximum color and fruit, and after fermentation, the maceration on skins lasted a total of 29 days. The free run wine was racked into a selection of the best tight grain new French oak for a total of 24 months. During the maturation, the wine was racked every few months to soften the tannins and help with the integration of the fruit, tannin and oak.

## **SERVING HINTS**

A great accompaniment to meats and hard cheeses.