

2019 SIMONSIG CABERNET SAUVIGNON/SHIRAZ



WINE DATA

Producer

Simonsig Estate

Region

Stellenbosch

Country

South Africa

Wine Composition

57% Cabernet

Sauvignon,

42% Shiraz,

1% Merlot

Alcohol

13.56 %

Total Acidity

5.3 G/L

Residual Sugar

3.2 G/L

pH

3.56

DESCRIPTION

This wine is made in a modern style; fruit forward and fresh, while still elegant. It is an energetic blend of Cabernet Sauvignon, which provides structure with aromas of black cherry and cassis, and Shiraz, that offers notes of raspberry and creamy strawberry, with a hint of sweet spice on the finish.

WINEMAKER NOTES

The 2019 vintage was challenging, due to the prolonged drought that 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 put to the test by the dry conditions. The winery adapted their practices, both in the vineyard and cellar, to decrease the effects of water shortages. The dry weather throughout the season did have its advantages, as vines were healthy with little to no pests or diseases. The dry, warm weather resulted in smaller berries with great intensity.

The Cabernet Sauvignon comes from Simonsig's four Estate vineyards, with the grapes growing on predominantly shale and decomposed granite soil, while the Syrah grapes also come from four vineyards featuring decomposed sandstone and sandy loam soils. After hand-harvesting, the grapes were destemmed and left for a two-day cold soak before inoculation with selected yeast strains. Three pump overs per day were done during peak fermentation, with two open pump overs occurring throughout the fermentation. The average days on skins was ten to twelve before pressing. Malolactic fermentation occurred in tank. Ninety percent of the blend was aged in cement and stainless-steel tanks on premium French Oak staves for a period of 7 to 9 months. Five percent of the wine was aged in French Oak barrels, while another 5% was aged in flex cubes on premium French Oak staves.

SERVING HINTS

This blend is enjoyable with a variety of red meats, from grilled hamburgers to steaks, meatloaf to roast beef, broiled veal chops to pork roast.