



WINE DATA

Producer

Simonsig Estate

Region

Stellenbosch

Country

South Africa

Wine Composition

82% Cabernet
Sauvignon,
13% Merlot,
2% Petit Verdot,
1% Cabernet Franc,
1% Malbec

Alcohol

14.6 %

Total Acidity

5.7 G/L

Residual Sugar

3.2 G/L

pH

3.5

DESCRIPTION

The flagship red wine of Simonsig, this Bordeaux-style red blend exhibits a dark maroon core with a bright red rim. Aromas include blackcurrant, dark cherry, and lead pencil, with a floral note. On the palate, a concentrated core of dark fruit is finished off with fine layers of cocoa, sea breeze and a savory hint. The tannins are smooth and silky, with well-integrated oak.

WINEMAKER NOTES

The grapes were picked at optimum ripeness and meticulously sorted in the vineyard. They were then destemmed and left to cold soak for two days in the tank prior to inoculation. Gentle pump-overs were conducted 2-4 times per day depending on the rate of fermentation.

The Cabernet Sauvignon and Merlot spent a total of 20 days on the skins before pressing. The Cabernet Franc, Petit Verdot and Malbec were fermented in open top fermenters and a combination of punch-downs and pump-overs were done during fermentation. Malolactic fermentation occurred in barrel. Blending then took place after 8 months of aging. The wine then spent an additional 10 months in barrel before bottling.

SERVING HINTS

This wine is best served between 60° - 64° F. Great for an elegant, French-inspired menu, or for a variety of hearty dishes like braised pork belly, or mushroom ravioli.