



2016 SIMONSIG “LABRYNTH” CABERNET SAUVIGNON



WINE DATA

Producer

Simonsig Estate

Region

Stellenbosch

Country

South Africa

Wine Composition

100% Cabernet
Sauvignon

Alcohol

14.11 %

Total Acidity

3.7 G/L

Residual Sugar

2.6 G/L

pH

3.62

DESCRIPTION

2016 was a challenging, early, & very dry harvest. However, the dry conditions led to very healthy grapes. The Cabernet Sauvignon grapes delivered good concentration of color and fruit. Simonsig has been producing Cabernet Sauvignon since 1976. Over the past decade, the winery replanted and expanded its Cab vineyards (in the shape of a circular labyrinth, they are now matured with some of the best clones in South Africa). The vineyards are planted on deep red weathered granite and shale soils with high moisture holding capacity. This minimizes the need for irrigation and gives greater concentration of flavor. Fermentation temperatures are kept low at 51.8 – 53.6° F to ensure slow fermentation and enhance fruit intensity. The wine was aged for 14 months in 100% French oak (second fill – 32%, third fill – 34%, Other: 34%).

WINEMAKER NOTES

With a dense opaque red color, this full-bodied wine releases aromas of ripe black berry fruit, hints of violets, blueberry and traces of aniseed. The tannins are well-integrated. On the finish, the tannins create a dryness, while the Cabernet Sauvignon fruit exposes a sweetness that lingers on the palate.

INTERESTING FACT

The Simonsig Cabernet Labyrinth vineyard was the first vineyard in the world to be created in the traditional labyrinth shape. It was designed as a tool for people of all beliefs to come together to reflect, meditate, pray and to discover their own sacred “inner space.” It is a spiritual tool with no religious connotation.

SERVING HINTS

A great accompaniment to braised short ribs with turnips and carrot puree, leg of lamb with roasted cauliflower, and hearty pastas.