



C A B E R N E T S A U V I G N O N S H I R A Z

Style of Wine

Blended, soft fruity red.

Heritage

A new blend of Cabernet Sauvignon and Shiraz introduced into the Simonsig range in 2003.

Vintage Description

The 2010 vintage will be remembered as the smallest vintage in many years. Virtually every force of nature, pests and fungal disease contributed to the smaller yields. Although the 2010 vintage was not a vintage of quantities it most definitely was one of quality and concentrated fruit. Ripening progressed very evenly in the Shiraz vineyards and the vineyards were looking fresh until the typical February heat wave that came at the end of the month and the first week of March. The sugar levels jumped to 25-26°B and it was a mad rush to pick as quickly as possible. The wines show great ripeness and concentration of fruit, with excellent structure. Another superb Shiraz vintage, but with significantly less volume. On 18 March we started picking the Cabernet and finished during the first week of April. When to pick the Cabernet was one of the toughest decisions to make as it has very big tannins and they need to be ripe to achieve top quality. As with the Shiraz the Cabernet shows good quality but with significantly less volume.

Wine Description

Vibrant ruby red. Expressions of ripe black fruit with a spicy undertone. This youthful and juicy blend shows good fruit concentration while displaying attractive oak on the nose. The smooth tannins are the signature to this easy drinking wine.

Cellaring Potential

Ready to drink now but could age for a further 3 to 4 years.

Serving Suggestions

Pork belly with apple sauce, vegetable and beef stir fry on couscous, lamb shank on mash potato.



A W A R D S

2006 Wine Magazine 2008 Best Value Award
 Wine Magazine 2009 Best Value Award

Vintage

2010

Region

Stellenbosch

Grapes

Cabernet Sauvignon 63%

Shiraz 37 %

Analysis

Alcohol: 14.4% vol

Residual Sugar: 3.3 g/l

Total Acidity: 4.9 g/l

pH: 3.77

