



## CABERNET SAUVIGNON SHIRAZ 2021

**Wine of Origin:** Stellenbosch

**Style of Wine:** Fruity, soft red blend

**Grape varieties:** Cabernet Sauvignon 60%, Shiraz 40 %

**Background:**

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

**Vintage Description:**

Good winter rainfall in 2020 resulted in good soil water levels and plenty of available water for grapevines. A late and prolonged winter season resulted in a late start to the season. Furthermore, Stellenbosch experienced consistently cooler weather conditions throughout the season. Some rainfall during the spring and early summer months required meticulous vineyard management to prevent fungal disease. A good number of flowering bunches showed good promise early in the season. Relatively cool conditions during December and January were very favourable and resulted in slow and gradual ripening, allowing for exceptional flavour concentration in the grapes with good acidity and low pH levels.

**Wine Description:**

Made in a modern, fruit forward style of red wine. Intense perfumed aromas of soft red berry fruit come to the fore. A clean fruit profile of raspberries, red cherry and juicy strawberries with a touch of spice are evident in the glass. A tangy acidity and creamy tannins wash over the palate and gives the wine a refreshing drinkability.

**Cellaring Potential:**

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

**Serving Suggestions:**

Napolitano pasta, meat lover's pizza, beef carpaccio, decadent hamburger and definitely a festive barbeque.

**Analysis:**

Alcohol:	13.5% by volume
Residual Sugar:	4.2 g/l
Total Acidity:	5.5 g/l
pH:	3.54

**Suitable for vegans.**