



THE GARLAND 2018

Wine of Origin Stellenbosch

Style of Wine: Full-bodied dry red wine from a single vineyard site

Grape Varieties: 100% Cabernet Sauvignon

Background:

The name of Simonsig Estate is inspired by the magnificent view of the spectacular Simonsberg, a mountain that dominates the northern side of Stellenbosch. The undulating slopes of the majestic mountain are renowned for their superb terroir and soils quintessentially suited to growing world-class Cabernet Sauvignon. The Garland is the ultimate expression of Simonsig Estate's wine-making passion, crafted by impeccable terroir and revealed in every bottle. The 2018 vintage captures the touchstones of the Simonsig Legacy – a family, a mountain and a vineyard.

Vintage Description:

The 2018 vintage was really challenging, due to the prolonged drought which was the worst in 100 years. Severe water restrictions were applied and a disastrous *Day Zero* scenario was predicted when Cape Town would run out of water. The expertise of the vineyard team and winemaker were put to the test by the warm and dry climatic conditions. We adapted our practices, both in the vineyard and the cellar, to accommodate the effect of water shortages. The dry weather throughout the season did have its advantages, as perfectly healthy grapes with optimally mature tannins were harvested on 26 March 2018. The dry, warm weather resulted in smaller berries with great concentration and fruit intensity.

Winemaking:

Rigorous hand selection of the grapes is done in the vineyard to ensure only the very best quality grapes are used. Two days of pre-fermentation cold soak is followed by inoculation with cultured Bordeaux yeast. Extraction is done by gentle pump-overs and careful aerations during fermentation. The temperature is allowed to increase gradually to peak at 28° Celsius. Once the fermentation is completed, maceration on the skins extends for a total of 24 days before pressing. The wine is tasted daily to monitor the evolution of the tannins and fruit. Maturation in new French oak barriques from selected coopers lasts 19 months. Regular rackings are done to aerate the wine and harmonise the tannins. Only time will tell when the winemaker is satisfied The Garland is ready for bottling.

Wine Description:

This Stellenbosch Cabernet Sauvignon is a beautiful, rich Persian carpet red with an almost black centre. The nose exudes enticing aromas of crushed black and red berries, accompanied by distinct chalky, "tilled earth," and graphite notes. Dried Proteas and herbs contribute to the layers of flavours, which are further enhanced by integrated cedar and sweet wood spice. Sweet juicy plums and violets lead to subtle cinnamon, nutmeg, and vanilla perfumes, showing well-integrated oak. The wine's bold structure and fresh, fine-grained tannins allude to its potential for long cellaring. This restrained and taut wine will unfurl to expose more fruit complexity in the future. The sweet berry compote character lingers in the mouth and ends with a food-friendly dry finish. It's a classic Stellenbosch Simonsberg Cabernet Sauvignon from world-class terroir.

Wood Maturation:

19 Months oaking. 100% New French Oak.

Cellaring Potential:

The Garland 2018 is accessible to enjoy now, after five years, especially with food, but another 3 to 5 years in the bottle will be greatly rewarded as Simonsberg Cabernets are well known for their ability to improve over time for many years.

Analysis:

Alcohol:	13.98% by volume
Residual Sugar:	3.3 g/l
Total Acidity:	5.7 g/l
pH:	3.67

Suitable for vegans.