SIMONSIG LABRYINTH CABERNET SAUVIGNON 2019



Stellenbosch, South Africa





TASTING NOTES: The wine has a crimson color with a dark core. Lifted fruit aromas of blackberry, Crème de Cassis and violets fill the glass. On the palate, the wine has a beautiful purity of fruit. Fresh dark and red berries with a touch of milk chocolate and oak toast. The fine, elegant tannins combine well with the fresh acidity to make it a delicious wine with a concentrated fruit core.

VITICULTURE: Due to the prolonged drought, which some believe to be the worst in 100 years, accompanied by water restrictions, the 2019 vintage was very challenging. The expertise of the vineyard team and cellar were put to the test by the warm and dry climatic conditions. In the vineyard and in the cellar, we adapted our practices to decrease the effect of water shortage. The dry weather throughout the season had its advantages as vines were healthy, with little or no pests or diseases recorded in most regions. The dry, warm weather resulted in smaller berries but with great intensity. The Cabernet Sauvignon did not disappoint and delivered wines with an abundance of fruit and beautiful balance.

VINIFICATION: The grapes come from a selection of three estate vineyards with high attention to detail in vine management and crop control. After meticulous sorting in the vineyards during the harvest, the grapes were processed and taken to the tank where fermentation took place over 14-21 days, with 3-4 pump-overs per day. After being pressed, the wine was taken to the barrel for malolactic fermentation after which it spent 12 Months in French oak barrels: 40% 1st fill; 15% 2nd fill; 20% 3rd fill & 25% older barrels.

FAMILY: Named after the majestic views of the Simonsberg Mountain, Simonsig Wine Estate is situated in the famous Stellenbosch wine region just east of Cape Town. Founded in 1971 on true Cape hospitality and strong family values, Simonsig is now helmed by the 3rd generation of the Malan family. The late Frans Malan, a pioneer of the South African wine industry and superior wine craftsperson, cemented the estate's legacy in South African wine history. He produced the first bottle of the much-loved, groundbreaking Kaapse Vonkel sparkling wine, South Africa's first Méthode Cap Classique made in the traditional method. He is also honored for co-founding the thriving Stellenbosch Wine Route, the first of its kind in the country. Today, his wine heritage lives on through his sons, Francois and Johan, and his grandchildren, Francois-Jacques, Christelle and Michael.

PRODUCER: Simonsig ALCOHOL: 13.8%

REGION: Stellenbosch, South Africa

TOTAL ACIDITY: 5.9 G/L

GRAPE(S): 96% Cabernet Sauvignon, 4% Cabernet Franc RESIDUAL SUGAR: 3.55 G/L

pH: 2.6

