

SIMONSIG LABRYINTH CABERNET SAUVIGNON 2021

Stellenbosch, South Africa



SIMONSIG

STELLENBOSCH



TASTING NOTES: 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.

VINIFICATION: The grapes from three Cabernet Sauvignon vineyards, were picked over the course of March. Careful vineyard sorting ensured that only the highest quality grapes reached the cellar. Following a gentle destemming, the berries were hand sorted before being pumped to the fermentation tank. The grape must underwent a two-day cold soak before being inoculated with yeast. Throughout fermentation, pump overs were carried out 2-4 times daily, adjusted based on the fermentation rate and stage. The wine spent 9-17 days on its skins before undergoing a gentle pressing. It was then racked into barrels for malolactic fermentation and ageing, with a total of three rackings occurring during this ageing process. The wine was aged 14 months in French oak barrels: 20% 1st fill; 20% 2nd fill; 40% 3rd fill, 20% older and an extra 4 months in older oak (18 months total).

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 craftsman, 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

REGION: Stellenbosch, South Africa

GRAPE(S): 100% Cabernet Sauvignon

SKU: SMCS217

ALCOHOL: 14%

TOTAL ACIDITY: 5.9 G/L

RESIDUAL SUGAR: 2.7 G/L

pH: 3.5