



HERCULES PARAGON
A Paragon of Excellence



This range reflects Simonsvlei's dedication to quality and the new world movement to fruit forward wines that can be enjoyed upon release, but also will benefit from 2-3 years of bottle aging for added complexity.

Vintage after vintage has been recognized by critics around the world as Simonsvlei continues the founder's tradition of offering excellent red wines under the Hercules Paragon label. The Simonsvlei Winery produces Hercules Paragon as their highest quality brand bringing only two limited production red wines, Cabernet and Shiraz, to market. Hercules Paragon continues to be a widely recognized leader in the Southern Hemisphere and Europe, where they have consistently garnered top awards at the Veritas, Michelangelo, International Wine Challenge and Swiss International Airlines Competition.



This fruit was grown on the clay and granite soils of the Paarl region. After hand harvesting, the wine was fermented for 5 days on the skins in stainless steel tanks followed by 10 months of barrel aging, 80% in French and 20% in American oak. You'll find smoky raspberry and black cherry flavors with a sprinkle of spice and pepper tones. Full bodied, soft plush tannins with a very satisfying finish. Most enjoyable when paired with grilled foods and exotic spicy cuisine.



These grapes come from 16 year old, unirrigated vines planted in granite soils of the Paarl Region. After hand harvesting, the juice was fermented on the skins in stainless steel tanks for about 7-12 days. 100% new, small French and American oak barrels were used to age the wine for 12 months. This wine has lush textures and sweet raspberry and strawberry flavors with a delicate touch of oak.