

## Simonsig Redhill Pinotage 2003

ABSA Top 10 Pintage 2005

Winemakers' Choice Awards 2005 - Diamond

Veritas 2005 - Double Gold

SAA inflight 2006 - First Class

Dense opaque colour with purplish rim. On the nose there are lifted raspberry and ripe black berry fruits with hints of game and vanilla oak spices in the background. Plummy, perfumed entry with a structure of sweet ripe tannins and deep concentrated fruit giving a mouth filling sensation. Awesome depth and length of concentrated Pinotage sweetness in perfect balance with integrated, toasty new oak and grained tannins. A great example of our single vineyard Pinotage of great staying power.



variety : Pinotage | Pinotage

winery : Simonsig Family Vineyards

winemaker : Johan Malan

wine of origin : Stellenbosch

analysis : alc : 14.8 % vol rs : 2.3 g/l pH : 3.5 ta : 5.8 g/l

type : Red body : Full wooded

pack : Bottle

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ageing : 6 to 8 years

**in the vineyard :** The first red wine released by Simonsig in 1970 was a Pinotage. The Redhill Pinotage is a selection of our best New Oak matured Pinotage which come from the famous Redhills of the Simonsig Estate. The red soils originate from decomposed shale and granite and is considered to be the best soils for growing red wine. This is due to its good drainage and good moisture retention capacity.

The climatic conditions in November 2002 were ideal for bunch initiation in the buds which would bear the 2003 crop. Mild conditions with low rainfall formed buds with high fruitfulness(fertility). The very cold winter conditions ensured that the vines had a good rest period and bud break was very even and this augured well for a good fruitful vintage. January and February 2003 were cool except for the customary short heat spell in February which lead to very dark coloured wines such as Pinotage with delicious ripe berry fruit and very high levels of ripeness.

**in the cellar :** Wood maturation: 18 months, 94% French Oak, 6% American White Oak, New Wood 100%

### Simonsig Family Vineyards

Stellenbosch

021 888 4900

www.simonsig.co.za