

## Simonsig Merindol Syrah 2002

Deep inky black centred colour. Concentrated Syrah aromas of crushed peppercorns, dried proteas and fynbos combine with perfumed black berries on the nose. The layers of flavour are supported by an exotic vanilla oak spiciness. Full bodied with rich, ripe tannin structure provides good grip and a food friendly dry finish.

**variety** : Shiraz | 100% Shiraz

**winery** : Simonsig Family Vineyards

**winemaker** : Johan Malan

**wine of origin** : Stellenbosch

**analysis** : alc : 14.33 % vol    rs : 2.2 g/l    pH : 3.76    ta : 5.8 g/l

**type** : Red    **style** : Dry    **body** : Full    **wooded**

**pack** : Bottle

Veritas 2005 - Bronze



**ageing** : A powerful wine from an outstanding vintage which will reward your patience if it is cellared until 2007 to 2009.

**in the vineyard** : Over the past decade Simonsig has replanted Shiraz vineyards with the best new virus treated Shiraz clones available. This has led to a dramatic improvement in the quality of the grapes. The vineyards were planted on specially selected sites where Shiraz would achieve optimum quality. In the 2000 vintage the grapes came from a vineyard planted with the highly rated SH 99 clone of Syrah. The soil is deep, red, decomposed granite which has an excellent water retention capacity facilitating deep root systems to extract minerals and nutrients. The Merindol name is taken from the Malan Coat of Arms.

The hot dry summer resulted in very ripe grapes with tremendous colour and huge structure. The high sugar levels made rich red wines with lots of body and loads of ripe fruit flavours. Big wines that should last for many years.

**about the harvest**: Picked at 26° Baling.

**in the cellar** : Two days cold maceration before yeasting. Fermentation temperature peaked at 34°C and averaged at 28°C. In total the wine spent 20 days on the skins. Malolactic fermentation finished in 100% new French and American oak barrels. Two rackings were done before bottling in October 2003.

Wood Maturation: 17 months. French Oak 88%, American White Oak 12%. New wood: 100%

### Simonsig Family Vineyards

Stellenbosch

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