

Simonsig Pinotage 2002

: Deep black cherry hue with a bright crimson rim indicating its youth. Ripe, sweet raspberry nose with layers of plummy fruit and a touch of forest floor earthiness. Full bodied on the palate with delicious crushed berry fruits on the middle palate. Well rounded ripe tannins provides ample structure to allow further development in the bottle. The quality of the tannins keeps the natural sweet flavour of Pinotage beautifully balanced and leaves a gentle dry finish in the mouth.
Best with richly flavoured dishes, aromatic dishes or slightly chilled in summer.

variety : Pinotage | Pinotage

winery : Simonsig Family Vineyards

winemaker : Pieter Malan

wine of origin : Stellenbosch

analysis : **alc** : 14.8 % vol **rs** : 2.99 g/l **pH** : 3.85 **ta** : 5.14 g/l

ageing : Enjoy in its youth or age for a further 5 years.

in the vineyard : 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

Simonsig Family Vineyards

Stellenbosch

021 888 4900

www.simonsig.co.za