

Simonsig Pinotage 2003

Deep black cherry hue with a bright crimson rim indicating its youth. Ripe, sweet raspberry nose with layers of plummy fruit which reveals the true characteristics of the Pinotage grape. Full bodied on the palate with delicious crushed berry fruits on the middle palate. Well rounded ripe tannins provide 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 making it a great food wine.

Best with richly flavoured dishes, aromatic dishes or slightly chilled in summer.

variety : Pinotage | 100% Pinotage

winery : Simonsig Family Vineyards

winemaker : Johan Malan

wine of origin : Stellenbosch

analysis : alc : 14.8 % vol rs : 2.35 g/l pH : 3.67 ta : 4.98 g/l

type : Red

pack : Bottle **closure :** Cork

1995: Veritas - Double Gold in 1999

1997: SAA Winelist - Business Class

1998: Wine Spectator - 89 points, International Wine Competition, Switzerland - Silver

1999: Intervin International Award 2002 - Gold Medal

2001: Wine of the Month Club Winner 2005

2002: USA Wine Spectator 2004 - 87 points

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

in the vineyard : The first red wine released by Simonsig in 1970 was a Pinotage. Pinotage is a crossing of Pinot Noir and Cinsaut made by Professor A.I. Perold in 1924. This Pinotage is unwooded and the aim is to accentuate the raspberry fruitiness of the Pinotage grape unobscured by the wood. Our best Pinotage is grown on weathered shale soils which makes deliciously perfumed Pinotage.

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. 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. Very dark coloured wines with delicious ripe berry fruit and very high levels of ripeness. We used traditional open top fermenters (â€™kuipeâ€™™) with manual punching of the cap to excellent effect on the pinotage.



Simonsig Family Vineyards

Stellenbosch

021 888 4900

www.simonsig.co.za