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Simonsig Redhill Pinotage 2006

Dense opaque colour with black centre and a youthful cerise rim. The perfumed nose invites you to a playground filled with the aromas of mulberry and raspberry fruit suggested by serious, but subtle, spicy oak. Mid palate fruit shows delicious density and persistence in a framework of fine grained tannins which indicates great ageing potential.

Rare roast beef and ostrich stew. A perfect combination for venison.



variety : Pinotage | 100% Pinotage
winery : Simonsig Family Vineyards
winemaker : Johan Malan
wine of origin : Stellenbosch
analysis : **alc :** 14.8% % vol **rs :** 2.1 g/l g/l **pH :** 3.6 **ta :** 5.4 g/l g/l
type : Red **style :** Dry **body :** Full **wooded**
pack : Bottle **closure :** Cork

ABSA Top 10 Pinotage 2008

ageing : The gentle tannins provide the structure to age further for 6 to 8 years after vintage.

in the vineyard : The first red wine Frans Malan, founder of Simonsig Wine Estate, released in 1970 was a Pinotage. He was a pioneer in using new small French oak barriques for his Pinotage in the early seventies. Today, the Redhill Pinotage is made from a vineyard grown on the famous Redhills of Simonsig Estate. The red soil originates from decomposed weathered shale and is regarded to be the best soil for growing premium red wine. This is due to the excellent moisture retention capacity and good drainage.

A very cold and wet winter with 31% more rainfall was the ideal prelude to the 2006 vintage. Cool conditions with low rainfall prevailed during spring and early summer. Warm to hot weather from early January 2006 and February saw temperatures soar into the thirties. This was ideal for the ripening of Pinotage. The 2006 vintage will also be remembered for the devastating veld fires in the Western Cape which caused severe damage to vineyards in the Elim area and even Table Mountain was burnt.

about the harvest: Picking started on 3 February at 26.5Â° Balling. Frequent power cuts during harvest added to the pressures of harvest.

Simonsig Family Vineyards

Stellenbosch
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