

## Simonsig Pinotage 1999

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.

**SERVING SUGGESTIONS:**

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



**variety :** Pinotage | Pinotage

**winery :** Simonsig Family Vineyards

**winemaker :** Johan Malan

**wine of origin :** Stellenbosch

**analysis :** alc : 13.7 % vol rs : 3 g/l pH : 3.71 ta : 5.5 g/l

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

**in the cellar :** STYLE OF WINE:

Soft fruity unwooded varietal wine

**BACKGROUND:**

The first red wine released by Simonsig in 1970 was a Pinotage. Today this uniquely South African variety is the most planted grape variety on the Estate. 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.

**VINTAGE DESCRIPTION:**

Winter rains commenced early but by mid winter the rainfall had dropped dramatically resulting in an unusually dry winter. Spring came early but then very cold and rainy weather conditions in November badly affected the flowering of certain grape varieties. Cool December conditions resulted in a later than expected start to the vintage. Shortly thereafter the temperatures soared and sugar levels rose, producing very healthy, plump ripe berries.

**VINIFICATION:**

Small Pinotage crop due to poor berry set during flowering. Harvested at peak physiological ripeness at 25° Balling. High fermentation temperatures for a short intense extraction period of only 3 - 4 days gives intense fruit driven style with soft tannins. Extra berry flavour is attained by prefermentation cold maceration lasting a further 2 days. Simonsig Pinotage is not wood matured so we are looking for maximum fruit intensity with smooth tannins.

**AWARDS:**

Pinotage 1998: Wine Spectator: 89 points

Pinotage 1997:SAA Winelist Business Class

Pinotage 1995:Veritas Double Gold in 1999

**Simonsig Family Vineyards**

Stellenbosch

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