

Simonsig Pinotage 2007

Soft fruity unwooded varietal wine.

Dark Persian Red. Abundance of pure sweet ripe strawberry and plum flavours. The true and bare essence of Pinotage is captured and expressed, revealing magical berry flavours. The silky smooth tannins binds the wine, leaving your mouth feel filled with polished lingering succulent flavours.

Heritage

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.

Cellaring Potential Enjoy this wine 4 to 8 years after vintage date. It can, however, last much longer and your patience will be richly rewarded. Serving Suggestions Seared tuna, savoury Indian cuisine, Cuban cuisine, South African bobotie and braai.

variety : Pinotage | 100% Pinotage

winery : Simonsig Family Vineyards

winemaker : Johan Malan

wine of origin : Stellenbosch

analysis : alc : 14.7 % vol rs : 3.7 g/l pH : 3.6 ta : 4.9 g/l

type : Red

pack : Bottle **closure :** Cork

about the harvest: Winter rainfall was average at 494mm (annual 645mm) and spring time was cool with welcome follow up rains. After New Year temperatures soared with typical heat wave conditions when the mercury constantly hit the mid thirties. Average January temperature was 30°C versus the long term average of 27.7°C. Some sunburn damage was suffered which diminished the crop sizes but not the quality. This was the year for Pinotage and exceptional quality was delivered. All the different vineyards produced top drawer wines.

in the cellar : Grapes were handpicked at 24 to 25.7° Balling and destalked before a gentle crushing. Two days of cold soak before inoculating with a selected South African yeast culture. A short but very active fermentation follows in Vinimatics (Rototanks) at a maximum temperature of 26 – 28°C. After a total of 5 days on the skins a gentle pressing yields a dark soft structured and highly fruity wine.

Simonsig Family Vineyards

Stellenbosch

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