

Simonsig Frans Malan Cape Blend Reserve 2007

Deep Persian carpet red. The sweet mulberry Pinotage notes, Cabernet pencil shavings and Merlot black berries are hand stitched together creating a complex yet elegant tapestry. Refined tannins unites with well balanced oak thus complementing the characteristics of these three individual varietals, creating this acclaimed Cape Blend.

Cellaring Potential Will reach peak maturity 5 to 8 years from vintage. Serving Suggestions Duck, steak, lamb and roasts.

variety : Pinotage | 64% Pinotage, 31% Cabernet Sauvignon, 5% Merlot

winery : Simonsig Family Vineyards

winemaker : Johan Malan

wine of origin : Stellenbosch

analysis : alc : 14.7 % vol rs : 2.0 g/l pH : 3.5 ta : 5.8 g/l

type : Red

pack : Bottle **closure :** Cork

2007 Veritas 2009: Silver Medal

2006 2010 Platters: 4 stars

Veritas 2009: Silver Medal

Veritas 2008: Silver Medal

2005 Veritas 2008: Gold Medal

International Wine and Spirit Competition 2008: Gold Best in Class

Winemakers Choice International Awards 2008: Diamond Award

Wine Magazine 4 stars - June 2008 edition

2007 Veritas: Gold Medal

2008 Platter's Guide: 4 stars

2004 Swiss International Air Lines Wine Awards 2008: Gold Medal

2007 Veritas: Gold Medal

International Wine and Spirit Competition 2007: Gold Best in Class

about the harvest: Vintage Description

The early growing season was characterised by cool conditions and good rainfall during

September, October and November although December was dry. In January the vineyards

looked fantastic and held a lot of promise for a superb vintage. The weather pattern changed

drastically in mid January when a heat wave cause hot to extremely hot days. This had a

significant influence on the tempo of ripening, the size and quality of the vintage.

After

welcoming rain in February the nights were cool with south westerly winds and temperatures

were cool to normal during the day. The February and March rainfall was higher than average

and it had a noticeable effect on the late ripening varieties such as Cabernet Sauvignon. The

slow increase in sugar levels were ideal for optimal phenolic ripeness as hang time was

stretch to the limit.



Simonsig Family Vineyards

Stellenbosch

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