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Simonsig Redhill Pinotage 2008



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 :** 14.7 % vol **rs :** 2.4 g/l **pH :** 3.6 **ta :** 5.6 g/l
type : Red **style :** Dry **body :** Full **wooded**
pack : Bottle **closure :** Cork

- R/Pinotage 2008: 2012 The International Wine Review: scored 91 points
- R/Pinotage 2008: 2011 Veritas Awards: Gold Medal
- R/Pinotage 2008: 2011 Platter's Guide: 4½ stars
- R/Pinotage 2008: 2010 Veritas: Gold Medal
- R/Pinotage 2007: 2011 Top 100 SA Wines Competition: Winner
- R/Pinotage 2007: 2010 Platters Guide: 4½ stars
- R/Pinotage 2007: 2009 Veritas: Gold Medal
- R/Pinotage 2007: 2009 Wine Magazine June issue: 4½ stars
- R/Pinotage 2007: 2009 International Wine and Spirit Competition: Silver
- R/Pinotage 2006: 2009 Platter's Guide: 5 stars
- R/Pinotage 2006: Veritas 2008: Double Gold
- R/Pinotage 2006: 2008 Winemakers Choice Awards: Diamond Award
- R/Pinotage 2006: 2008 Michelangelo International Wine Awards: Gold Medal
- R/Pinotage 2006: 2008 Platter's Guide 2008: 4½ stars
- R/Pinotage 2006: 2008 Absa Top 10 Pinotage Winner
- R/Pinotage 2005: 2007 Absa Top 10 Pinotage Winner
- R/Pinotage 2005: 2007 International Wine Challenge: Silver Medal
- R/Pinotage 2005: 2007 Veritas: Double Gold Medal
- R/Pinotage 2005: 2007 International Wine and Spirits Competition: Silver Medal
- R/Pinotage 2004: Winemakers Choice Awards 2006: Diamond Award
- R/Pinotage 2004: 2006 Decanter Awards: Bronze
- R/Pinotage 2004: International Wine and Spirit Competition 2006: Silver
  - Best in Class: Pinotage - Stellenbosch - 2004
- R/Pinotage 2003: 2005 Absa Top 10 Pinotage Winner
- R/Pinotage 2003: Veritas 2005: Double Gold Medal
- R/Pinotage 2003: "Winemakers" Choice Awards 2005: Diamond Award
- R/Pinotage 2003: SAA First Class listing 2006
- R/Pinotage 2003: SA Woman Winemaker of the Year Award 2005: Debbie Burden
  - Wine Magazine Tasting: May 2005 publication: 4 stars
- R/Pinotage 2003: International Wine and Spirit Competition 2005: Gold: Best in Class
- R/Pinotage 2002: Veritas 2004: Silver Medal
- R/Pinotage 2001: USA Wine Spectator – 2004: 87 points
- R/Pinotage 2001: Michelangelo Wine Awards 2003: Silver
  - Wine of the Month Club 2001: Winner

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: The growing season was cool, resulting in a later start than normal. Rainfall during Spring and
early Summer was sufficient and spread out over the four months from September to end December.

The vineyards looked fresh and in perfect condition right throughout the vintage. The cooler
weather earlier on also had an effect on berry size and smaller berries are always welcomed by
winemakers. This year the Redhill vineyard ripened 14 days later than in 2007. Half of the block
was left to ripen for a further week during which time it rained. The soil was so dry that the sugar
and acid levels were not affected. The bunches were very compact with a large number of small
berries and noticeable small pips. Yields were also higher this year at 10 tons/ha versus the 7
tons/ha in 2007.

in the cellar : Two days of cold soak is followed by yeast inoculation and a short but intense fermentation in
a combination of open top fermenters and roto tanks. Regular manual punch downs of the cap
every 2 to 3 hours in the open top fermenters while the roto tanks automatically turns every 2
hours in the beginning for optimum fruit and colour extraction. Fermentation temperature peaked
at 28° C. Gentle pressing before complete dryness at 3°B. The wine shows deep colour with
more elegance and finesse than 2007.

Simonsig Family Vineyards

Stellenbosch

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