

Simonsig Pinotage 2008

Dark Persian Red. Youthful sweet notes of raspberry and red berries. The silky smooth tannins carries the magical flavours of this unpretentious grape, saturating your palate with red berry fruit flavours and a touch of spice.

Seared tuna, savoury Indian cuisine, Cuban cuisine, game dishes such as ostrich steak, springbok or kudu casseroles.

variety : Pinotage | 100% Pinotage

winery : Simonsig Family Vineyards

winemaker : Johan Malan

wine of origin : Stellenbosch

analysis : alc : 14.51 % vol rs : 3.19 g/l pH : 3.55 ta : 5.29 g/l

type : Red

pack : Bottle **closure :** Cork

2006: (Woolworths) 2009 Veritas: Silver Medal

2005: 2009 Platter's Guide: 3 stars

2003: Veritas 2006: Silver Medal

2006: International Wine Challenge: Seal of Approval

International Wine and Spirit Competiiton 2006: Bronze

2002: USA Wine Spectator 2004: 87 points

2001: Wine of the Month Club Winner 2005

1999: Intervin International Award 2002: Gold Medal

1997: SAA Winelist Business Class

1995: Veritas Double Gold in 1999

1998: International Wine Competition, Switzerland: Silver

Wine Spectator: 89 points

ageing : Enjoy this wine 4 to 8 years after vintage date. It can, however, last much longer and your patience will be richly rewarded.

in the vineyard : 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.

Vintage Description

The growing season was cool, resulting in a later than normal start. 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 the smaller berries are always welcomed by winemakers. The Pinotage bunches were very compact with a large number of small berries and noticeably small pips. The wines show deep colour and sweet black berry fruit with silky smooth tannins with more elegance and finesse than 2007.

about the harvest: Grapes were handpicked at 24° - 26° Balling

in the cellar : Grapes were destalked before crushing. Two days of cold soak before inoculating with a selected South African yeast culture. A short but very active fermentation follows in a combination of Vinimatics (Rototanks) and open fermenters. After a total of 5 days on the skins a gentle pressing yields a highly fruity wine.



Simonsig Family Vineyards

Stellenbosch

021 888 4900

www.simonsig.co.za