

## Simonsig Syrah Merindol 2008

Dark Persian red. A combustion extraordinaire of cinnamon sticks, black forest gateaux, infused black cherries with a tinge of crushed black peppercorn. The symbioses between the integrated tannins and balanced oak spices moulds the palate into a lingering sensation of decadence.

Delicious with pan-fried kudu, ostrich steak, roasted springbok haunch, stuffed quail and roast duck.

**variety :** Shiraz | 100% Shiraz

**winery :** Simonsig Family Vineyards

**winemaker :** Johan Malan

**wine of origin :** Stellenbosch

**analysis :** alc : 13.5 % vol   rs : 2.9 g/l   pH : 3.6   ta : 5.0 g/l

**type :** Red   **style :** Dry   **body :** Full   **wooded**

**pack :** Bottle   **size :** 0   **closure :** Cork

### 2008

2016 Syrah du Monde: Gold Medal

2011 Platter's Guide: 4.5 stars

### 2007

2009 Veritas: Silver Medal

### 2006

2009 Veritas: Silver Medal

2008 Veritas: Silver Medal

### 2005

Veritas 2007: Silver Medal

2008 Platter's Guide: 4.5 stars

2008 Michelangelo International Wine Awards: Gold Medal

2009 Syrah du Monde: Silver Medal

### 2004

2006 International Wine and Spirit Competition: Silver

2006 Veritas: Gold Medal

2008 Swiss International Air Lines Wine Awards: Gold Medal

2008 International Wine and Spirit Competition: Gold Best in Class

### 2003

2007 Monde Selection: Silver Medal

### 2002

2004 Fairbairn Capital Trophy Wine Show: Gold

2004 International Wine and Spirit Competition: Gold Medal

**ageing :** 8 to 10 years

### in the vineyard : Style of Wine

Premium quality oak matured Syrah from a selected single vineyard site.

### Heritage

The name Merindol is taken from the Malan Coat of Arms and is the French village where the Malans originated. Over the past fifteen years Simonsig has replanted Shiraz vineyards with the best Shiraz clones available. Each vineyard was planted on a specially selected site to optimise quality. This has led to a dramatic improvement in quality. The Merindol vineyard is planted on a deep red Hutton soil of weathered granite origin. These are the most sought after soils for growing premium red wine. The high clay percentage has a high water retention capacity and this sustains the vines during the dry summer months. The vineyard was planted in 1996 with a French Shiraz clone SH 99 and it yields 9.5 tons per hectare after green harvesting was done at veraison.



### **Vintage Description**

The growing season was cool, resulting in a later start to harvest than normal. Rainfall during spring and early summer was sufficient and spread over the 4 months from September to December. The vineyards looked fresh and in perfect condition throughout the vintage. The cool weather earlier on also had an effect on the berry size and smaller berries are always welcomed by winemakers. Due to rainfall in February and mid March we had the risk of grey rot, fortunately only certain varieties were affected. The last part of harvest was blessed with warm, dry conditions providing ideal ripening conditions for the late varieties like Shiraz.

**about the harvest:** Picked at 26° Balling on 10th March 2008.

**in the cellar :** Grapes were crushed, destemmed and cold soaked for 3 days prior to inoculation. Fermentation peaked at 28°C. With regular and controlled pump-overs sufficient colour and tannin extraction was created. 31 Days of extended maceration before pressing. Malolactic fermentation in new French oak barrels.

### **Wood Maturation**

19 months. 100% New French Oak Barriques.

## **Simonsig Family Vineyards**

**Stellenbosch**

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