

## Simonsig Redhill Pinotage 2010

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

### 2010

2013 Veritas Wine Awards - Double Gold

2013 International Wine and Spirit Competition - Silver

2012 Veritas Wine Awards - Gold Medal

2012 ABSA Top 10 Pinotage finalist

### 2008

2012 The International Wine Review - scored 91 points

2011 Veritas Awards - Gold Medal

2010 Veritas - Gold Medal

### 2007

2011 Top 100 SA Wines Competition - Winner

2010 Platters Guide - 4½ stars

2009 Veritas - Gold Medal

2009 June Wine Magazine - 4½ stars

**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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