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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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