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Simonsig Frans Malan Cape Blend Reserve 2008



Deep Persian Carpet Red. Delicious aromas of dark berry cherry paints an image of a decadent black forest cake. A whiff of lead pencil and cigar box originating from the Cabernet moulds the voluptuous Pinotage while the Merlot takes you to a field of violets. A combination of refined tannins and well balanced oak captures the three individual varietals, transforming them into a unity, named Cape Blend.

Egyptian dukka crusted beef fillet medallions, slow roasted belly of pork, springbok espetada, roasted duck and plainly cooked ostrich steak.

variety : Pinotage | 73% Pinotage, 22% Cabernet Sauvignon, 5% Merlot
winery : Simonsig Family Vineyards
winemaker : Johan Malan
wine of origin : Stellenbosch
analysis : **alc :** 14.19 % vol **rs :** 1.4 g/l **pH :** 3.61 **ta :** 5.9 g/l
type : Red **wooded**
pack : Bottle **closure :** Cork

2008 2011 Veritas: Gold Medal
2007 Veritas 2009: Silver Medal
2006 2010 Platters: 4 stars
Veritas 2009: Silver Medal
Veritas 2008: Silver Medal
2005 Veritas 2008: Gold Medal
International Wine and Spirit Competition 2008: Gold Best in Class
Winemakers Choice International Awards 2008: Diamond Award
Wine Magazine 4 stars – June 2008 edition
2007 Veritas: Gold Medal
2008 Platter's Guide: 4 stars
2004 Swiss International Air Lines Wine Awards 2008: Gold Medal
2007 Veritas: Gold Medal
International Wine and Spirit Competition 2007: Gold Best in Class

ageing : Will reach peak maturity 5 to 8 years from vintage. Due to the elegance and fruit intensity it is also delicious to drink now.

in the vineyard : Heritage
In 1991 we experimented with a Pinotage Cabernet blend for the Cape Winemakers Guild, to show the public a new approach in winemaking. At that time it was in vogue to talk about what a typical South African blend is. After the success of the 1991 vintage we decided to make this blend as a limited release to the larger public. The wine was named after Frans Malan, the founder of Simonsig and the patriarch of the Malan family. The 17 vintages to date have built up an enviable track record with 4 Veritas Double Gold and 11 Gold Medals.

Vintage Description
The growing season was cool, resulting in a late start to harvest than normal. Rainfall during spring and early summer was sufficient and spread over the 4 months from September to mid December. The vineyards looked fresh and in perfect condition right throughout the vintage. The cool weather earlier on also had an effect on berry size and smaller berries are always welcomed by winemakers. This year the Pinotage block ripened 14 days later than the 2007. The bunches were very compact with a large number of small berries and small pips. 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 Cabernet Sauvignon, which we started harvesting on the 14th March and the last came in on the 2nd April. The one bunch per shoot on the Cabernet was the right strategy to follow for this vintage as it enhanced quality and concentration without losing too much yield. Merlot is a notoriously temperamental variety and often shows green characters, so picking at perfect

ripeness was crucial, which we did. The fact that we've drawn off juice to increase concentration definitely had a positive influence.

in the cellar : Wood Maturation: 19 Months oaking. 98% American White Oak, 2% French Oak. New Wood 50%, 2nd fill 50%.

Simonsig Family Vineyards

Stellenbosch

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