

Simonsig Merindol Syrah 2010

Rich velvet red tapestry of black cherries and dark berries woven together with a fine seam of tobacco. Rich flavours of herbs and oak spices highlight the fruit profile. A framework of masculine tannins secures the tantalising sensation of this array of rich fruits.

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

variety : Shiraz | 100% Shiraz

winery : Simonsig Wine Estate

winemaker : Johan Malan

wine of origin : Stellenbosch

analysis : alc : 14.84 % vol rs : 3.9 g/l pH : 3.9 ta : 5.7 g/l

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

pack : Bottle **closure :** Cork

2010

2013 Veritas Wine Awards - Gold

2013 International Wine and Spirit Competition - Gold

2013 Old Mutual Trophy Wine Awards - Bronze

2013 Syrah du Monde - Silver

2013 Top 100 SA Wine Challenge

2013 John Platter Guide - 5 Stars

2008

2012 Platter's Guide - 4.5 stars

2011 Veritas - Silver Medal

2011 Platter's Guide - 4.5 stars

2007

2010 Syrah du Monde - Gold Medal

2009 Veritas - Silver 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 2010 vintage will be remembered as the smallest vintage in many years. Virtually every force of nature, pests and fungal disease contributed to the smaller yields. Although the 2010 vintage was not a vintage of quantity it most definitely was one of quality and concentrated fruit. Ripening progressed very evenly in the Shiraz vineyards and the vines were looking fresh until the typical February heat wave that came at the end of the month and the first week of March. The sugar levels jumped to 25-26°B and it was a mad rush to pick as quickly as possible. The wines show great ripeness and concentration of fruit, with excellent structure. Another superb Shiraz vintage, but with significantly less volume.



about the harvest: Picked at 26° Balling on 16th March 2010.

in the cellar : Grapes were crushed, destemmed and cold soaked for two days prior to inoculation. 70l/Ton of juice were drawn off at crushing to enhance concentration. Fermentation peaked at 28,5°B. With regular and controlled pump-overs sufficient colour and tannin extraction was achieved. The wine underwent 26 Days of extended maceration before pressing. Malolactic fermentation took place in new French oak barrels.

Wood Maturation
19 months. 100% New French Oak Barriques.

Simonsig Wine Estate

Stellenbosch

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