

Simonsig Pinotage 2009

Dark Persian Red. A symphony of delicious red berry fruit. Youthful notes of raspberry and cherry with a whiff of spice. Incredible mouth feel filled with succulent fruit pockets. The well rounded tannins captures this varietal in it's purest form.

Savoury Indian cuisine, Cuban cuisine, game dishes such as ostrich steak, springbok or kudu casseroles and of course a traditional South African Braai.

variety : Pinotage | 100% Pinotage

winery : Simonsig Family Vineyards

winemaker : Johan Malan

wine of origin : Stellenbosch

analysis : alc : 14.53 % vol rs : 2.35 g/l pH : 3.74 ta : 4.75 g/l

type : Red **body :** Soft **taste :** Fruity

pack : Bottle **closure :** Cork

2008: Wine Enthusiast Rating – December 2011 issue – 85 points

2006: (Woolworths) 2009 Veritas: Silver Medal

2005: 2009 Platter's Guide: 3 stars

2003:Veritas 2006: Silver Medal

2006: International Wine Challenge: Seal of Approval

International Wine and Spirit Competiiton 2006: Bronze

2002: USA Wine Spectator 2004: 87 points

2001: Wine of the Month Club Winner 2005

1999: Intervin International Award 2002: Gold Medal

1997: SAA Winelist Business Class

1995: Veritas Double Gold in 1999

1998: International Wine Competition,Switzerland: Silver

Wine Spectator: 89 points

ageing : Enjoy this wine 4 to 8 years after vintage date. It can, however due to this varietals good aging potential, last much longer and your patience will be richly rewarded.

in the vineyard : The first red wine released by Simonsig in 1970 was a Pinotage. Pinotage is a crossing of Pinot Noir and Cinsaut made by Professor A.I. Perold in 1924. This Pinotage is unwooded and the aim is to accentuate the raspberry fruitiness of the Pinotage grape unobscured by the wood. Our best Pinotage is grown on weathered shale soils which makes deliciously perfumed Pinotage.

After an exceptional wet winter the soils were well saturated and throughout the growing season the quintessential Mediterranean climate prevailed. However, it was the idyllic cooler conditions, which lasted from spring until February, that ensured a slower ripening of the early varietals.

about the harvest: This year the first meaningful rainfall only made its appearance at the end of the harvest, which allowed the longest possible hang time for the late varieties to reach maturity and refined flavour spectrum. Well rounded wines with good colour and outstanding fruit intensity are expected across Simonsig entire red wine portfolio this year.



Simonsig Family Vineyards

Stellenbosch

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