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Simonsig The SMV (Shiraz / Mourvèdre / Viognier) 2010

A striking violet red colour shows good density. Intriguing flavours of black berry, cinnamon spices and decadent chocolate. The solid partnership between the spicy Shiraz and the vivacious Mourvèdre is supported by the perfumed flowery notes of the Viognier. The silky smooth tannins perfects the blend ensuring lingering notes of blueberry.

Wild mushroom risotto, stews, steak goulash, lamb shank, fillet of beef with Madagascar green pepper sauce.

variety : Shiraz | 59% Shiraz, 40% Mourvèdre, 1% Viognier
winery : Simonsig Family Vineyards
winemaker : Johan Malan
wine of origin : Stellenbosch
analysis : **alc :** 14.39 % vol **rs :** 6.6 g/l **pH :** 3.64 **ta :** 5.1 g/l
type : Red **style :** Semi Sweet **body :** Soft **taste :** Fruity
pack : Bottle **closure :** Screwcap

2008
2011 Platter's Guide - 3½ stars
2010 Veritas - Double Gold Medal

ageing : Enjoy this wine 3 to 5 years after vintage date.

in the vineyard : A new exciting blend of Shiraz Mourvèdre Viognier introduced into the Simonsig range in 2009.

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. 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.

about the harvest: Shiraz was picked mid March and a small quantity of juice was drawn off for more concentration.

in the cellar : Fermentation was hot and peaked at 28°C which helped to extract the fruit and desired oak flavours. Pressed after 7 days on skins before dryness. The Mourvèdre was picked on 7 April and the phenolic ripeness was perfect. Nearly 20% white juice was drawn off for better colour and flavour intensity. Fermentation peaked at 27.5°C with 3 pumpovers per day and 1 delestage during the 13 days on skins.

The Viognier (2009 vintage) was picked at 26.5° Balling and after fermentation in French oak, spent a further six months in barrel before blending.

Wood Maturation Older wood supported with wood alternatives.

Simonsig Family Vineyards

Stellenbosch
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