wine.co.za
easiest way to buy wine

Simonsig Redhill Pinotage 2009

Dense opaque colour. A tapestry of dark luscious fruit . Effortless expression of intense notes of plum and mulberry. A thread of cinnamon spice and vanilla pod adds dimension to this tapestry. Tightly knitted yet smooth tannins sculpture a lingering palate of fruit filled delicacies.

Cape Malay bobotie, seared tuna, slow roasted belly of pork, oven roasted rack of lamb, crispy duck salad with hazelnut praline.



variety : Pinotage | 100% Pinotage
winery : Simonsig Family Vineyards
winemaker : Johan Malan
wine of origin : Stellenbosch
analysis : **alc :** 15.0 % vol **rs :** 2.1 g/l **pH :** 3.34 **ta :** 6.05 g/l
type : Red **style :** Dry **body :** Full **wooded**
pack : Bottle **closure :** Cork

2009 2013 Wine Enthusiast Top 100 Cellar Selection - 92 points
- 2013 Top 100 SA Wine Challenge
- 2012 Veritas Awards: Double Gold
- 2012 John Platter Wine Guide: 4 stars
2008 2011 Veritas: Gold Medal
- 2011 Platter's Guide: 4½ stars
- 2010 Veritas: Gold Medal
2007 2011 Internation Wine and Spirit Competition: Silver
- 2011 Top 100 SA Wines Competition: Winner
- 2010 Platters Guide: 4½ stars
- 2009 Veritas: Gold Medal
- 2009 Wine Magazine June issue: 4½ stars
- 2009 International Wine and Spirit Competition: Silver
2006 2009 Platter's Guide: 5 stars
- Veritas 2008: Double Gold
- 2008 Winemakers Choice Awards: Diamond Award
- 2008 Michelangelo International Wine Awards: Gold Medal
- 2008 Platter's Guide 2008: 4½ stars
- 2008 Absa Top 10 Pinotage Winner
2005 2007 Absa Top 10 Pinotage Winner
- 2007 International Wine Challenge: Silver Medal
- 2007 Veritas: Double Gold Medal
- 2007 International Wine and Spirits Competition: Silver Medal
2004 Winemakers Choice Awards 2006: Diamond Award
- 2006 Decanter Awards: Bronze
- International Wine and Spirit Competition 2006: Silver: Best in Class: Pinotage - Stellenbosch - 2004
2003 2005 Absa Top 10 Pinotage Winner
- Veritas 2005: Double Gold Medal
- Winemakers" Choice Awards 2005: Diamond Award
- SAA First Class listing 2006
- SA Woman Winemaker of the Year Award 2005: Debbie Burden
- Wine Magazine Tasting: May 2005 publication: 4 stars
- Internasional Wine and Spirit Competition 2005: Gold: Best in Class
2002 Veritas 2004: Silver Medal
2001 USA Wine Spectator – 2004: 87 points
- Michelangelo Wine Awards 2003: Silver, Wine of the Month Club 2001: Winner

ageing : The gentle tannins provide the structure to age further for 6 to 8 years after vintage.

in the vineyard : Background:
The first red wine Frans Malan, founder of Simonsig Wine Estate, released in 1970 was a Pinotage. In the early seventies he was a pioneer in using new small French oak barriques for his Pinotage. Today, the Redhill Pinotage is made from a vineyard grown on the famous Redhills of Simonsig Estate. The red soils originate 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.

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. Well rounded wines with good colour and outstanding fruit intensity were experienced across Simonsig's entire wine portfolio during this vintage.

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 was followed by inoculating with yeast before a short but intense fermentation in two open top fermenters. Regular manual punch downs of the cap took place every 2 to 3 hours for optimum fruit and colour extraction. Fermentation temperature peaks at 28°C. Gentle pressing took place after 6 to 7 days on the skins.

17 months oaking. 83% French Oak, 17% American White Oak. 100% New Oak.

Simonsig Family Vineyards

Stellenbosch

021 888 4900

www.simonsig.co.za