

## Simonsig Frans Malan Reserve 2004

Enchanting plum flavours of the Pinotage is uplifted by the supple blackberry fruit of the Cabernet Sauvignon. The velvety Merlot unites with the Cabernet creating firm dry tannins ensuring a long promising finish. The spicy oak vanilla of the wood influence seeps through adding complexity to this elegant yet bold Cape Blend.

Oxtail hot pot, Ostrich steaks, Venison and Rump steak.

**variety :** Pinotage | 65% Pinotage, 31% Cabernet Sauvignon, 4% Merlot

**winery :** Simonsig Family Vineyards

**winemaker :** Johan Malan

**wine of origin :** Stellenbosch

**analysis :** alc : 14.7 % vol    rs : 2.7 g/l    pH : 3.4    ta : 5.9 g/l

**type :** Red    **style :** Dry    **wooded**

**pack :** Bottle    **closure :** Cork

### Frans Malan Res 2004

2013 Old Mutual Trophy Wine Show: Bronze (Museum Class)

Wine of the Month Club Winner Sept 2006: Non Bordeaux Blend

2006 Veritas: Silver medal

2007 International Wine and Spirit Competition: Gold Best in Class

2007 Veritas: Gold medal

### Frans Malan Res 2003

2005 Veritas: Double Gold Medal

2006 International Wine and Spirit Competition: Silver: Best in Class

2006 International Wine Challenge: Seal of Approval

Winemakers Choice Awards 2006: Diamond Award

Won 4 of 5 stars on the Wine Magazine Selection in Germany

**ageing :** Will reach peak maturity 5 to 8 years from vintage.

**in the vineyard :** The 2004 vintage will be remembered for its slow ripening conditions. Many weeks had one or two days when no harvesting occurred, leading to ideal working space in the cellar. The reds benefit from this having a few extra days on the skins. The 2003 winter rainfall was less than normal but it was characterised by very cold spells and the most snow on the mountains in years. The cold winter helps to get even budbreak in spring. Due to good weather conditions berry set was very good leading to very compact bunches in some varieties, especially Pinotage. The cool summer resulted in smaller berries and the cool nights were conclusive to very intense colour in the red wines. The long hanging time in the vineyard ensured phenolic maturity coinciding with sugar ripeness resulting to fruitier wines with soft tannins

### Background

In 1991 we experimented with a Pinotage Cabernet blend for the Cape Independent 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 9 vintages to date have built up an enviable track record with 4 Veritas Double Gold and 5 Gold Medals.

**in the cellar :** Wood Maturation: 16 months

58% American White oak, 42% French oak, New wood 83%, 2nd fill 17%



Simonsig Family Vineyards

**Stellenbosch**

021 888 4900

[www.simonsig.co.za](http://www.simonsig.co.za)