

Simonsig Pinotage 2011

This dark Persian red displays vibrant notes of plum, raspberry and mulberry. Rich Pinotage flavours are complemented with well-integrated tannins, resulting in a soft and supple finish of pure untouched fruit.

Enjoy with savoury Indian or Cuban cuisine. Alternatively, South African dishes that would benefit from this wine include 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 : 14.47 % vol rs : 2.68 g/l pH : 3.64 ta : 5.2 g/l

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

pack : Bottle **size :** 750ml **closure :** Cork

2011

2014 Best Value Awards: 3½ stars

2009

2012 Wine Enthusiast Rating - 8

2008

2011 December Wine Enthusiast Rating - 85 points

2006

2009 Veritas (Woolworths) - Silver Medal

International Wine Challenge - Seal of Approval

2005

2009 Platter's Guide - 3 stars

2003

2006 Veritas: Silver Medal

2006 International Wine Challenge: Seal of Approval

2006 International Wine & Spirit competition: Bronze Medal

2002

2004 USA Wine Spectator: 87 Points

2001

2005: Wine of the Month Club Winner

1998

International Wine Competition, Switzerland: Silver

Wine Spectator: 89 Points

1999

2002 Intervin International Awards: Gold Medal

1997

SAA Winelist Business Class

1995

1999 Veritas Wine Awards: Double Gold Award

ageing : Enjoy this wine four to eight years from vintage date. As this varietal has a good ageing potential, this wine can last much longer and will reward your patience richly.

in the vineyard : Background

The first red wine Frans Malan, founder of Simonsig Estate, released in 1970 was a Pinotage, a cross of Pinot Noir and Cinsaut first developed by Professor A.I. Perold in 1925. The aim of this unwooded Pinotage is to accentuate the raspberry fruitiness of the Pinotage grape. Our best Pinotage is grown on weathered shale soils which makes deliciously perfumed Pinotage.

Vintage Description

The 2011 harvest will go down in history as windy, dry and hotter than normal year. At Simonsig Estate the vintage was 33% more than last year, but should be kept in mind that 2010 was smaller by 20%. The Pinotage took its time to reach maturity as



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Stellenbosch

021 888 4900

www.simonsig.co.za