

Simonsig Frans Malan Reserve 2009

Deep Persian carpet red. An aromatic nose shows rich layers of plum and mulberry with hints of cigar box and subtle fynbos. The combination of these three unique varieties is united by spicy decadence with a vanilla twist. The tannins are sculptured into harmony creating a fine balance between the primary fruit and secondary wood components.

Egyptian dukka crusted beef fillet medallions, slow roasted belly of pork, springbok espetada, roasted duck and plainly cooked ostrich steak.

variety : Pinotage | 71% Pinotage, 25% Cabernet Sauvignon, 4% Merlot

winery : Simonsig Family Vineyards

winemaker : Johan Malan

wine of origin : Stellenbosch

analysis : alc : 14.34 % vol rs : 2.71.4 g/l pH : 3.72 ta : 5.8 g/l

type : Red **style :** Dry **taste :** Fruity **wooded**

pack : Bottle **closure :** Cork

2009

2013 John Platter Wine Guide - 4 stars

2008

92 points in Wine Advocate (rated by Neal Martin)

2012 John Platter Wine Guide - 4 stars

2011 Veritas - Gold Medal

2007

2009 Veritas - Silver Medal

ageing : Will reach peak maturity 5 to 8 years from vintage. Owing to the elegance and fruit intensity of this wine, it can also be enjoyed now.

in the vineyard : Background

In 1991 we experimented with a Pinotage Cabernet blend for the Cape Winemakers Guild, to show the public a new approach in winemaking. At that time it was in vogue to talk about 'a typical South African blend'. 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.

Vintage Description

After an exceptionally wet winter the soils were well saturated and throughout the growing season a quintessential Mediterranean climate prevailed, whilst the idyllic cooler conditions between spring and February ensured the slower ripening of the early varieties. In 2009 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 to develop a refined flavour spectrum. The Cabernet Sauvignon is one of the varieties that benefited from the longer optimal ripening and shows finesse with soft, smooth tannins and voluptuous ripe flavours. Well rounded wines with good colour and outstanding fruit intensity are expected across Simonsig's entire red wine portfolio from this vintage.

in the cellar : Wood Maturation: 17 months oaking. 56% American White oak, 44% French oak. New Wood 56%, 2nd fill 40%, 3rd fill 4%.



Simonsig Family Vineyards

Stellenbosch

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