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Simonsig Frans Malan Cape Blend Reserve 2010



Deep Persian Carpet Red with rich layers of plum, blackcurrant and fynbos supported by a thread of cinnamon spice. Our delicate use of wood forms a platform of delicious chocolate and mocha flavours with soft and supple tannins. The unique collaboration of these three varietals embraces various fruit components to represent a well-made Cape Style blend.

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

variety : Pinotage | 75% Pinotage, 19% Cabernet Sauvignon, 4% Merlot
winery : Simonsig Family Vineyards
winemaker : Johan Malan
wine of origin : Stellenbosch
analysis : **alc :** 14.56 % vol **rs :** 2.31 g/l **pH :** 3.48 **ta :** 5.9 g/l
type : Red **style :** Dry **taste :** Fruity **wooded**
pack : Bottle **size :** 0 **closure :** Cork

2010
2013 Veritas Wine Awards - Double Gold
2013 Veritas Awards - Double Gold
2013 International Wine and Spirit Competition - Silver Outstanding

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. Due to the elegance and fruit intensity it is also delicious to drink 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
The 2010 vintage will be remembered as the smallest vintage in many years. Virtually every force of nature including pests and fungal disease contributed to the smaller yields. Although the 2010 vintage was not a vintage of quantity it most definitely was one of quality and concentrated fruit. Pinotage was one of the cultivars affected by these conditions. Our two top vineyards yielded between 30 and 67% less grapes than the previous year, with crops between 3 and 4 tons per hectare. The silver lining is the excellent quality Pinotage that was made – big with voluptuous fullness on the palate. The Cabernet Sauvignon was picked on the 22nd of March followed by the Merlot on the 23rd. Given the quality of the Pinotage, Cabernet Sauvignon and Merlot, we are satisfied that the full potential of the vintage was captured.

in the cellar : Grape Varieties: Pinotage 75%, Cabernet Sauvignon 19%, Merlot 6%

Wood Maturation: Oaking for 17 months: 65% American White Oak, 35% French Oak.

New Wood 92%, 3rd fill 8%.

Simonsig Family Vineyards

Stellenbosch

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