

Simonsig Pinotage 2010

This dark Persian red's display of primary fruits reflects the varietal in its untouched state. The aromas of sweet red berries and cherries create an exploding entrance where subtle pockets of blackcurrant and smooth silky tannins ensure a capturing grand finale.

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 :** 0 **closure :** Cork

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

ageing : Enjoy this wine 4 to 8 years from vintage date. As this varietal has a good ageing potential, this wine can last must longer and will reward your patience richly.br /

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 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 had 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. Definitely a stand out variety of 2010.

about the harvest: 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 are expected across Simonsig entire red wine portfolio this year.



Simonsig Family Vineyards

Stellenbosch

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