

## Simonsig Pinotage 2013

This youthful wine with its vibrant ruby colour, entices with the sweet scented aromas of red berries and blueberries and just a touch of spice. Moulded tannins sculpture the palate with the soft nuances of dried prunes and red cherries. The finish is juicy and delectable.

Enjoy with hearty pastas and sundried tomato stew. 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 : 14.2 % vol rs : 2.0 g/l pH : 3.63 ta : 5.05 g/l

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

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

2012

2014 Robert Parker - 90 Points

2011

2014 Best Value Awards: 3½ Stars

2009

2012 Wine Enthusiast Rating - 87

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.

### Background

The first red wine released by Simonsig in 1970 was a Pinotage, a crossing 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.

**in the vineyard :** The winter of 2013 was wet and cold. The cooler conditions extended in to early part of summer, but December was the hottest in 47 years of recorded



history in Stellenbosch. The dry conditions of the summer changed on 9 and 10 February when we had a down pour of 44 mm. On Friday 8 March 2013 there were more showers but the conditions dried off rather quickly due to high temperatures and howling south easter. Our initial fears of some dilution in the late season reds soon disappeared when the reds completed fermentation. The 2013 vintage delivered wines with beautiful dark colours, soft and mature tannins with delicious ripe concentrated fruit flavours.

## **Simonsig Family Vineyards**

**Stellenbosch**

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