

## Simonsig Redhill Pinotage 2011

Dense opaque colour. This wine imparts perfumed layers of black fruit and sweet plum with whiffs of cinnamon spice and vanilla pod. The wood elements are delicately integrated. Masculine, yet smooth tannins sculpt a lingering palate of fruit filled pockets.

Cape Malay bobotie, seared tuna, slow roasted belly of pork, oven roasted rack of lamb, crispy duck salad with hazelnut praline.

**variety :** Pinotage | 100% Pinotage

**winery :** Simonsig Family Vineyards

**winemaker :** Johan Malan

**wine of origin :** Stellenbosch

**analysis :** alc : 14.65 % vol    rs : 2.5 g/l    pH : 3.73    ta : 5.1 g/l

**type :** Red    **style :** Dry    **body :** Full    **wooded**

**pack :** Bottle    **size :** 0    **closure :** Cork

### 2011

2014 Robert Parker: 92 Points

2015 John Platter Wine Guide: 4½ Stars

2014 Concours Mondial de Bruxelles Competition: Gold Medal

2013 Veritas: Gold Medal

### 2010

2014 Robert Parker: 90 Points

2013 Veritas Wine Awards - Double Gold

2013 International Wine and Spirit Competition - Silver

2012 Veritas Wine Awards - Gold Medal

2012 ABSA Top 10 Pinotage finalist

### 2008

2012 The International Wine Review - scored 91 points

2011 Veritas Awards - Gold Medal

2010 Veritas - Gold Medal

### 2007

2011 Top 100 SA Wines Competition - Winner

2010 Platters Guide - 4½ stars

2009 Veritas - Gold Medal

2009 June Wine Magazine - 4½ stars

**ageing :** The gentle tannins provide the structure to age further for six to eight years after vintage.

### Background

The first red wine Frans Malan, founder of Simonsig Wine Estate, released in 1970 was a Pinotage. In the early seventies he was a pioneer in using new small French oak barriques for his Pinotage. Today, the Redhill Pinotage is made from a vineyard grown on the famous Redhills of Simonsig Estate. The red soils originate from decomposed, weathered shale. It is regarded as the best soil for growing premium red wine, because of its excellent moisture retention capacity and good drainage.

### Style of Wine

Full bodied, wood matured Pinotage from a dedicated vineyard site.

**in the vineyard :** The first red wine Frans Malan, founder of Simonsig Wine Estate, released in 1970 was a Pinotage. He was a pioneer in using new small French oak barriques for his Pinotage in the early seventies. Today, the Redhill Pinotage is made from a vineyard grown on the famous Redhills of Simonsig Estate. The red soil originates from decomposed weathered shale and is regarded to be the best soil for growing premium red wine. This is due to the excellent moisture retention capacity and good drainage.



A very cold and wet winter with 31% more rainfall was the ideal prelude to the 2006 vintage. Cool conditions with low rainfall prevailed during spring and early summer. Warm to hot weather from early January 2006 and February saw temperatures soar into the thirties. This was ideal for the ripening of Pinotage. The 2006 vintage will also be remembered for the devastating veld fires in the Western Cape which caused severe damage to vineyards in the Elim area and even Table Mountain was burnt.

**about the harvest:** The growing season was cool, resulting in a later start than normal. Rainfall during Spring and early Summer was sufficient and spread out over the four months from September to end December.

The vineyards looked fresh and in perfect condition right throughout the vintage. The cooler weather earlier on also had an effect on berry size and smaller berries are always welcomed by winemakers. This year the Redhill vineyard ripened 14 days later than in 2007. Half of the block was left to ripen for a further week during which time it rained. The soil was so dry that the sugar and acid levels were not affected. The bunches were very compact with a large number of small berries and noticeable small pips. Yields were also higher this year at 10 tons/ha versus the 7 tons/ha in 2007.

**in the cellar :**

The grapes were gently crushed and destemmed to two open top fermenters. Fermentation temperature peaked at 29°C. After six days the wine was pressed on the skins and fermentation was completed in the tank. Malolactic fermentation occurred partially in tank and new barrels. The wine received four rackings before bottling.

**Wood Maturation**

15 months oaking. 78% French Oak, 22% American White Oak. 71% New Oak and 29% Second Fill.

## Simonsig Family Vineyards

Stellenbosch

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