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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
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