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Simonsig Frans Malan Cape Blend Reserve 2011

With a deep Persian Carpet Red colour the collaboration of these three unique varieties showcases layers of perfume, plums and cranberries. Decadent flavours of moist fruit cake portray the palate with subtle nuances of cinnamon spice and fynbos. Soft and subtle tannins with a dry finish.

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



variety : Pinotage | 64% Pinotage, 32% Cabernet Sauvignon, 4% Merlot
winery : Simonsig Family Vineyards
winemaker : Johan Malan
wine of origin : Stellenbosch
analysis : **alc :** 14.92 % vol **rs :** 2.48 g/l **pH :** 3.55 **ta :** 5.8 g/l
type : Red **style :** Dry **taste :** Fruity **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

2011
2014 TOP 100 SA Wine Challenge
2010
2014 Concours Mondial De Bruxelles - Gold Medal
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 : 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 what constitutes 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 late patriarch of the Malan family.

The 2011 Vintage will go down in history as windy, very dry and hotter than normal. At Simonsig Estate the vintage was 33% more than last year, but it should be kept in mind that 2010 was smaller by 20%. The Pinotage took its time to reach maturity as the skins remained tough and showed harsh green tannins. Our patience was rewarded when picking was delayed, but the long wait does increase the nervous tension in the cellar. The intensity of fruit is outstanding. The young vineyards such as the Shiraz accounted for the biggest increase in tonnage. The bigger crop of Shiraz caused a shortage of red wine fermentation capacity and the extra wait meant the Cabernets and Merlots had longer hang time on the vines.

in the cellar :
Wood Maturation: 12 Months oaking. 59% American White Oak, 41% French Oak. New Wood 68%, 2nd fill 27% 3rd fill 5%.

Simonsig Family Vineyards

Stellenbosch

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