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Simonsig Frans Malan Cape Blend Reserve 2014



The wine displays a dense opaque colour, A perfume entrance of rich plums, cinnamon spice and a dash of lead pencil. The three varieties unite and form a powerful trio of concentrated blackberry fruit. The tannins are soft and supple and the refined dry finish captures the characteristics of this Cape Style blend, leaving lingering notes of sweet plum and spice.

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

variety : Pinotage | 63% Pinotage, 29% Cabernet Sauvignon, 8% Merlot
winery : Simonsig Family Vineyards
winemaker : Johan Malan
wine of origin : Stellenbosch
analysis : **alc :** 14.18 % vol **rs :** 2.8 g/l **pH :** 3.55 **ta :** 5.5 g/l
type : Red **style :** Dry **taste :** Fruity **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

2016
2016 Veritas Wine Awards - Gold

2011
2015 Tim Atkins Report: 92 Points
2015 John Platter Wine Guide: 4 stars
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.

Heritage
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.

in the vineyard :

The 2013/2014 growing season will be remembered as one of the wettest seasons, which had two effects on the 2014 harvest. One it resulted in a bigger crop, especially in Sauvignon blanc and then on the downside it brought fungal disease to some varieties. It was a huge challenge for the viticulturist to keep the vineyards healthy and in pristine condition. During the last part of harvest continuous rain showers,

especially in March, put a strain on the ripening of the Cabernet Sauvignon and Shiraz. Although the 2014 harvest had its unique challenges it delivered wines with great quality.

in the cellar :

Wood Maturation: 17 Months oaking. 78% French Oak, 22% American White Oak. New Wood 15%, 2nd fill 85%.

Simonsig Family Vineyards

Stellenbosch

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