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Simonsig Redhill Pinotage 2013

The wine displays a dense opaque colour. The lavish flavours of ripe plums and maraschino cherries embroider the palate. Spicy layers of cedar oak polish the tannins, giving the wine an elegant longevity.

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



variety : Pinotage | 100% Pinotage
winery : Simonsig Family Vineyards
winemaker : Johan Malan
wine of origin : Stellenbosch
analysis : **alc :** 14.4 % vol **rs :** 2.6 g/l **pH :** 3.7 **ta :** 5.1 g/l
type : Red **style :** Dry **body :** Full **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

2012
2015 Veritas: Double Gold
2015 Tim Atkins Report: 91 Points
2014 Absa Top 10 Pinotage : Winner
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 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.

about the harvest: The harvest began at least 10 days later than usual and it took great patience and care not to pick the grapes too early. We tasted and harvested blocks in separate batches to ensure optimal flavour and tannin ripeness. The last Pinotage only came in on the 17th of March, leaving us, the winemakers, as nervous wrecks, but in the end our patience was rewarded with brilliant concentration of fruit.

in the cellar :
Crushing and destemming to a combination of two open top fermenters and roto tanks. Fermentation temperature peaked at 29°C. Pressed after 7- 8 days on the skins, alcoholic fermentation finished in the tank. Malolactic fermentation occurred in tank. The wine received 6 rackings before bottling.

Wood Maturation
15 months oaking. 96% French oak, 4% American white oak. 95.5% 1st fill, 4.5% 3rd fill.

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