

Simonsig Redhill Pinotage 2014

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

2024 Absa Vintage Pinotage Awards of Excellence - Winner

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 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 oakling. 96% French oak, 4% American white oak. 95.5% 1st fill, 4.5% 3rd fill.



Simonsig Family Vineyards

Stellenbosch

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