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Simonsig Merindol Syrah 2013



Rich velvet red. Decadent layers of black forest chocolate cake topped with black cherries. Masculine perfume with a white pepper and cinnamon twist. Tailored tannins capture the aromas of black fruit with hints of liquorice.

Delicious with Chalmar rump, espetadas and a great pair with seared tuna layered with coarse pink peppercorn.

variety : Shiraz | 100% Shiraz
winery : Simonsig Family Vineyards
winemaker : Johan Malan
wine of origin : Stellenbosch
analysis : **alc :** 14.84 % vol **rs :** 3.9 g/l **pH :** 3.9 **ta :** 5.7 g/l
type : Red **style :** Dry **body :** Full **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

2012
2015 Veritas - Gold Medal
2015 Syrah du Monde : Silver
2015 TOP 100 SA Wine Challenge
2015 John Platter Wine Guide: 4½ stars
2011
2014 Robert Parker: 92 Points
2010
2013 Veritas Wine Awards - Gold
2013 International Wine and Spirit Competition - Gold
2013 Old Mutual Trophy Wine Awards - Bronze
2013 Syrah du Monde - Silver
2013 Top 100 SA Wine Challenge
2013 John Platter Guide - 5 Stars
2008
2012 Platter's Guide - 4.5 stars
2011 Veritas - Silver Medal
2011 Platter's Guide - 4.5 stars
2007
2010 Syrah du Monde - Gold Medal
2009 Veritas - Silver Medal

ageing :

8 to 10 years

Background
The name Merindol is taken from the Malan Coat of Arms and is the French village where the Malans originated. Over the past fifteen years Simonsig has replantedShirazvineyards with the bestShirazclones available. Each vineyard was planted on a specially selected site to optimise quality. This has led to a dramatic improvement in quality. The Merindol vineyard is planted on a deep red Hutton soil of weathered granite origin. These are the most sought after soils for growing premium red wine. The high clay percentage has a high water retention capacity and this sustains the vines during the dry summer months. The vineyard was planted in 1996 with a French Shiraz clone SH 99 and it yielded 9.5 tons per hectare after green harvesting was done at veraison.

Style of Wine
Premium quality oak matured Syrah from a selected single vineyard site.

in the cellar :

Grapes were crushed, destemmed and cold soaked for two days prior to inoculation. 100l/Ton of juice were drawn off at crushing to enhance concentration. Fermentation peaked at 30°C. With regular and controlled pumpovers sufficient colour and tannin extraction was created. 27 Days of extended maceration before pressing. Malolactic fermentation in new French oak barrels.

Wood Maturation
19 months. 100% New French Oak Barriques. 1st fill 100%

Simonsig Family Vineyards

Stellenbosch

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