

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 replanted Shiraz vineyards with the best Shiraz clones 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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