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Simonsig Redhill Pinotage 2015

The wine displays an inky black centre with a bright rim. Attractive black berry and plum flavours with a cinnamon spice twist. Vivacious layers of black cherry and vanilla coats the palate. The wine is full yet elegant, with lush textures and a lingering finish.

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 :** 14.46 % vol **rs :** 2.9 g/l **pH :** 3.73 **ta :** 5.1 g/l
type : Red **style :** Dry **body :** Full **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

2025 Absa Vintage Pinotage Awards of Excellence - Winner
2018 National Wine Challenge - Double Platinum

ageing : The gentle tannins provide the structure to age further for 6 to 8 years after vintage.

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 red hills of Simonsig Estate. The red soils originate from decomposed weathered shale and is regarded to be the best soil for growing premium red wine. This is due to the excellent moisture retention capacity and good drainage.

in the vineyard : Warmer weather in August resulted in earlier bud break, after which a warm, dry, windy summer accelerated ripening by approximately two weeks. The dry weather also led to a very healthy vintage. The healthy vineyards delivered grapes with beautiful layers of fruit and we are very excited about the results of the 2015 vintage.

about the harvest: The 2015 harvest is definitely one for the books. We had the earliest start in decades.

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 6 days on the skins, alcoholic fermentation finished in the tank. Malolactic fermentation occurred in tank. Wine received 4 rackings before bottling.

Wood maturation:
15 months oaking. 66% French oak, 34% American white oak 100% New oak.

Simonsig Family Vineyards

Stellenbosch

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