

## Simonsig Merindol Syrah 2015

This opulent Syrah displays a deep plum red colour. Aromas of sweet nutmeg and cinnamon spice are followed by black cherries and plum. The palate is infused with concentrated dark fruit and black forest cake with hints of white pepper. Structured tannins contribute to an age-worthy vintage.

Delicious with Chalmar rump, espetadas, and seared tuna layered with coarse pink peppercorns.

**variety :** Shiraz | 100% Shiraz

**winery :** Simonsig Family Vineyards

**winemaker :** Johan Malan

**wine of origin :** Stellenbosch

**analysis :** alc : 15.3 % vol rs : 4.2 g/l pH : 3.8 ta : 5.2 g/l

**type :** Red **style :** Dry **body :** Full **wooded**

**pack :** Bottle **size :** 750ml **closure :** Cork

### ageing :

8 to 10 years

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

Grape varieties: 100% Syrah (syn. Shiraz).

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.

**in the vineyard :** The 2015 harvest is definitely one for the books. We had the earliest start in decades. 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 selected blocks were picked from mid-March to end of March. 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:** Grapes were picked at 26°B on the 9th of March 2015,

**in the cellar :** Grapes were crushed, destemmed and cold soaked for two days prior to inoculation. Fermentation peaked at 28°C. Regular and controlled pump overs resulted in sufficient colour and tannin extraction. 31 Days of extended maceration before pressing. Malolactic fermentation took place in new French oak barrels. 15 months. 100% New French Oak Barriques. 1st fill 100%.



## Simonsig Family Vineyards

Stellenbosch

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