

Simonsig Pinotage 2018

This fruit forward Pinotage displays a dark crimson colour. Primary fruit such as red cherry, plum and raspberry form the foundation for this South African variety. A shy sweetness compliments the fruit. Tannins are well integrated with a finishing touch of subtle oak nuances.

Enjoy with hearty pastas and sundried tomato stew. Alternatively, South African dishes that would benefit from this wine include game dishes such as ostrich steak, springbok or kudu casseroles, and of course a traditional South African braai.

variety : Pinotage | 100% Pinotage

winery : Simonsig Family Vineyards

winemaker : Johan Malan

wine of origin : Stellenbosch

analysis : alc : 14.51 % vol rs : 2.4 g/l pH : 3.68 ta : 5.0 g/l

type : Red **style** : Dry **body** : Soft **taste** : Fruity

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

ageing :

Enjoy this wine four to eight years from vintage date. As this varietal has good ageing potential, this wine can last much longer and will reward your patience richly.

The first red wine released by Simonsig in 1970 was a Pinotage, a cross of Pinot Noir and Cinsaut first developed by Professor A.I. Perold in 1925. The aim of this Pinotage is to accentuate the raspberry fruitiness of the Pinotage grape. Our best Pinotage is grown on weathered shale soils which makes deliciously perfumed Pinotage.

in the vineyard : The 2017 vintage was a challenging one that led to a smaller, but very promising harvest for the Stellenbosch region. The Cape's drought conditions, and dry warm weather produced grapes with small berries with great fruit intensity and big concentration. The cooler nights and warmer days during the ripening period resulted in grapes with excellent colour and fruit formation. The Pinotage 2017 did not disappoint, and we were delighted with the quality and intense fruit spectrum from the various blocks.

about the harvest: It was a challenging, early and very dry harvest. It was a challenging, early and very dry harvest. Water supplies had a great impact on the 2016 harvest, especially where vineyards were not buffered against the heat. However, the dry conditions led to very healthy grapes. Most other regions, especially the Swartland produced significant smaller crops, but at Simonsig Estate we produced 2% more than 2015. The Pinotage grapes delivered good concentration of colour and fruit.

in the cellar : Wood Maturation:

6% of the blend spends 16 months in second fill French and American White Oak.



Simonsig Family Vineyards

Stellenbosch

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