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Simonsig Redhill Pinotage 2018

Alluring nose with a perfume of black currant mixed with a sweet spice and cedar wood. Seamless tannins wash over the palate that shows big fruit
concentration. Fresh flavours of black cherries, red berries and cassis followed by an underlying support of vanilla pod and toasted oak.

Pairs well with Cape Malay bobotie, seared tuna, slow roasted belly of pork, oven roasted rack of lamb, stuffed aubergines or grilled mushroom sosaties.
Suitable for vegans.



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 :** 0 **closure :** Cork

ageing : Wine will age a further 10 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 Redhills of Simonsig Estate. The red soil originates 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 : The 2018 vintage was a challenging one that led to a smaller, but very promising harvest for the Stellenbosch region. The dry warm weather produced grapes with small berries and great fruit intensity. The cooler nights and warmer days during the ripening period resulted in grapes with excellent colour and fruit formation.

about the harvest: Hand harvested at optimal ripeness.

in the cellar :
Hand harvested at optimal ripeness Crushing and destemming to two open top fermenters and roto-fermenters. Two days cold soaking before inoculation. Fermentation temperature peaked at 28°C. Pressed after 6 days on the skins, alcoholic fermentation finished in the tank. Malolactic fermentation occurred in tank. 16 months oaking. 87% French Oak, 13% American White Oak. 70% New Oak 30% Second Fill.

Simonsig Family Vineyards

Stellenbosch
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