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Simonsig Redhill Pinotage 2019

A full-bodied, wood-matured Pinotage. Beautiful violet floral notes are the first aromas that you pick up which is followed by layers of white pepper with a light oak toast. Bright berry fruits of cranberry, tangy red cherry and fresh strawberries wash over the pallet and right in the centre it has a dark fruit core. It is a finely detailed wine with a lingering acidity that makes it an elegant wine.

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



variety : Pinotage | 100% Pinotage
winery : Simonsig Family Vineyards
winemaker : Johan Malan
wine of origin : Stellenbosch
analysis : **alc :** 14.61 % vol **rs :** 2.3 g/l **pH :** 3.62 **ta :** 5.0 g/l
type : Red **style :** Dry **body :** Full **wooded** **vegetarian**
pack : Bottle **size :** 750ml **closure :** Cork

2022 Veritas Awards - Gold
2022 Michelangelo Awards - Gold
2022 Absa Top 10 Pinotage Awards - Winner

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 cellar : Hand harvested at optimal ripeness on the 5th of February 2019. After meticulous sorting in the vineyard the grapes are destemmed and crushed to two open top fermenters. A total of 14% of the grapes were fermented as whole clusters. Two days cold soaking before inoculation. Manual punch downs every two hours gives a short, but intensive extraction. Fermentation temperature peaked at 30°C. Pressed after 6 days on the skins, where alcoholic fermentation finished in the tank. Malolactic fermentation occurred in barrel.

Wood maturation: 19 months oaking. 70% new French oak and 30% second fill.

Simonsig Family Vineyards

Stellenbosch
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