

Simonsig Redhill Pinotage 2020

The wine has a vivid dark red colour. Bursting with fruit, there are aromas of cranberries, black cherries, and spicy raspberries with a perfume of violets, vanilla and musk candy. With excellent oak integration, fine elegant tannins and tangy acidity, the wine has a weightless intensity to it that makes it a fine wine.

Pairs well with Cape Malay Bobotie, pork belly, oven roasted rack of lamb, stuffed aubergines or grilled mushroom sosaties.

variety : Pinotage | 100% Pinotage

winery : Simonsig Family Vineyards

winemaker : Johan Malan

wine of origin : Stellenbosch

analysis : alc : 13.9 % vol rs : 2.4 g/l pH : 3.5 ta : 5.8 g/l

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

pack : Bottle **size :** 750ml **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 cellar : After meticulous sorting in the vineyard the grapes are destemmed and crushed to two open top fermenters. A total of 20% of the grapes are 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.

18 months oaking. 70% new French Oak and 30% second fill.



Simonsig Family Vineyards

Stellenbosch

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