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# Simonsig Frans Malan Cape Blend Reserve 2019

The wine has a dark crimson colour. The entrance gives you light perfumed aromas of sweet red and dark berries. A good depth of fruit is evident with flavours of dark cherry, cassis and baked figs and plum. The tannins are very fine and silky and are complemented by a refreshing line of acidity that runs though, making it an elegant, well-balanced wine.

Egyptian dukkha crusted beef fillet medallions, slow roasted belly of pork, springbok espetada, roasted duck and plainly cooked ostrich steak.




**variety :** Pinotage | 58% Pinotage, 27% Cabernet Sauvignon, 15% Merlot
**winery :** Simonsig Family Vineyards
**winemaker :** Johan Malan
**wine of origin :** Stellenbosch
**analysis :** **alc :** 13.5 % vol **rs :** 2.4 g/l **pH :** 3.5 **ta :** 6 g/l
**type :** Red **style :** Dry **body :** Full **taste :** Fruity **wooded** **vegetarian**
**pack :** Bottle **size :** 750ml **closure :** Cork

2023 IWSC - Bronze
2023 International Wine & Spirit Competition - Bronze

**ageing :**

Will reach peak maturity 5 to 8 years from vintage.

In 1991 we experimented with a Pinotage Cabernet blend for the Cape Winemakers Guild, to show the public a new approach in winemaking. At that time it was in vogue to talk about what a typical South African blend is. After the success of the 1991 vintage we decided to make this blend as a limited release to larger public. The wine was named after Frans Malan, the founder of Simonsig and the patriarch of the Malan family.

**about the harvest:** One of the major influences on the 2019 harvest was the preceding winter which saw 70% more rainfall than the previous year - one recognised as among the driest in the history of the Cape Winelands. An unexpected warm spell in June 2018 saw temperatures rising to above 30°C, pushing the vineyards to uneven budding and patchy ripening as the berries gained sugar and colour. The uneven ripening posed a real challenge for the harvest teams, but the continuous cool and dry conditions had a long hang time effect for the grapes and had a positive effect on maturity.

**in the cellar :** All grapes were hand-picked and sorted in the vineyard. All the different batches had a two-day cold maceration before fermentation commenced. The Pinotage spent a total of six days on the skins before pressing, with regular punch downs occurring after inoculation. The Cabernet Sauvignon spent a total of 20 days on the skins. Pump-overs were done 3 -4 times a day during peak fermentation. The Merlot fermentation lasted 9 days with pump-overs being done three times a day. Malolactic fermentation occurred in a combination of tank and barrel.

## Simonsig Family Vineyards

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