wine.co.za
easiest way to buy wine

Simonsig Frans Malan Cape Blend Reserve 2021

The mesmerising Cape Blend presents a deep garnet hue. Initial hints of toasty oak give way to delicate wild berry aromas, complemented by notes of jammy fruit, blackberry, plum, and subtle dark chocolate on the palate. Its structure, woven with fine tannins, offer a rich texture and creamy finish, balanced by vibrant acidity for a refreshing cripsness. Despite its depth, this Pinotage blend maintains a harmonious balance, seamlessly integrating its components for a layered flavour experience.

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



variety : Pinotage | 56% Pinotage, 38% Cabernet Sauvignon, 6% Merlot
winery : Simonsig Family Vineyards
winemaker : Johan Malan
wine of origin : Stellenbosch
analysis : **alc :** 13.82 % vol **rs :** 3 g/l **pH :** 3.46 **ta :** 6.0 g/l
type : Red **style :** Dry **body :** Full **taste :** Fruity **wooded** **vegetarian**
pack : Bottle **size :** 750ml **closure :** Cork

ageing : Anticipated peak maturity is whithin 5 to 8 years, yet its elegance and fruit intensity make it equally enjoyable when consumed now.

The acclaimed Cape Blend, that had its maiden vintage in 1991, pays tribute to Frans Malan, visionary patriarch and founder of Simonsig, now thriving into its third generation of the Malan family. Much like the man himself, this wine embodies boldness and a pioneering flair. A showcase of Stellenbosh's remarkable terroir and our winemaker's artistry, this blend presents a harmonious fusion of nature and expertise.

in the vineyard : Adequate winter rainfall in 2020 ensured optimal soil moisture levels, benefiting grapevines with ample water. A late and extended winter season delayed the start of growth, while consistently cooler weather prevailed in Stellenbosch. Favourable conditions during December and January facilitated slow, gradual ripening, resulting in exceptional flavour concentration, balanced acidity, and low pH levels in the grapes.

about the harvest: All grapes were hand-picked at optimum ripeness with mericulous sorting done in the vineyards.

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 17 days on the skins. Pump-overs were done 2 -4 times a day during peak fermentation. Similarly the Merlot fermentation lasted 16 days on the skins, with regular punch-downs. Subsequently, malolactic fermentation took place in barrel. The wine then matured for 17 months in 500 L barrels, 100% French oak, utilising 24% new barrels alongside 50% second-fill and 26% third-fill barrels.

Simonsig Family Vineyards

Stellenbosch

021 888 4900

www.simonsig.co.za