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Simonsig Redhill Pinotage 2021

The Pinotage boasts a deep ruby hue, hinting at its complexity. Wild berry perfume mingles with cinnamon spice and cedar oak, creating an enticing bouquet. Hints of liquorice add intrigue. Raspberry essence bursts onto the palate, joined by bramble for a forest-like depth. Red cherry offers a touch of sweet tartness. Balanced by tangy acidity, the wine stays vibrant. Soft velvet tannins provide a smooth, elegant texture. Its captivating aromas, layered flavours, and refined structure make every sip a journey of delight.

Versatile with rich flavours, it complements grilled lamb chops or slow-cooked duck with finesse.



variety : Pinotage | 100% Pinotage
winery : Simonsig Family Vineyards
winemaker : Johan Malan
wine of origin : Stellenbosch
analysis : **alc :** 14 % vol **rs :** 1.8 g/l **pH :** 3.52 **ta :** 6.1 g/l
type : Red **style :** Dry **body :** Full **taste :** Herbaceous **wooded** **vegetarian**
pack : Bottle **size :** 750ml **closure :** Cork

2025 Veritas Awards - Gold
2025 Fine Wine Awards - Silver

ageing : Wine will age a further 10 years after vintage.

The year 1970 saw the release of Simonsig's inaugural red wine, a Pinotage that ignited an extraordinary legacy. Redhill Pinotage takes its name from the captivating landscape of renowned red hills in which its vines flourish. These time-honoured bush vines find their home in deep, red soils, where naturally small yields shape a wine of unparalleled richness and concentration.

in the vineyard : The vineyard, named for its iconic red soil and rolling hills, features bush vines in a low-yielding block that produces the best quality Pinotage. Situated at 155-165 metres above sea level with a northwestern aspect, the vines thrive in Tukulu soils, known for producing intense, perfumed fruit with a soft, round structure and fine acidity. A long-term pruning plan is in place to encourage the growth of thicker shoots, aiming to elevate the bushvine bowl and create a "top hat" structure for better quality and control.

about the harvest: The grapes were picked from a single bush vine vineyard on the estate on the 10th of February 2021 with utmost care and meticulous sorting in the vineyard making sure only the best quality reaches the cellar.

in the cellar : A soft destemming was done and a 20% whole bunch portion was added to the open top fermenters. After two days of cold soak, fermentation was initiated with a selected yeast strain. Regular punch downs were done for four days, with the grapes being pressed off after six days on the skins. The last bit of fermentation ended in tank before being racked off, straight into barrel to do malolactic fermentation after which the wine spent 19 months in 225L French oak barrels: 75% 1st fill; 25% 2nd fill. The wine received three rackings before bottling.

Simonsig Family Vineyards

Stellenbosch

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