

Simonsig Pick of the Bunch Pinotage 2022

This Pinotage wine offers a captivating experience with a rich fruit core. Dominated by ripe red fruit notes of cranberry and raspberry, it delivers a succulent and juicy palate. Dark fruit nuances add depth, complemented by spicy fynbos undertones for a unique aromatic quality. A subtle savoury note enhances the flavor profile, harmonizing sweet and savoury elements. Crunchy tannins provide structure and texture, framing the wine's vibrant fruitiness and intriguing layers of flavor.

Enjoy with hearty pastas and sundried tomato stew. Alternatively, South African dishes that would benefit from this wine include game dishes such as ostrich steak, Wagyu burgers, pizza and of course a traditional South African braai.

variety : Pinotage | 100% Pinotage

winery : Simonsig Family Vineyards

winemaker : Johan Malan

wine of origin : Stellenbosch

analysis : alc : 14.1 % vol rs : 3.7 g/l pH : 3.66 ta : 5.1 g/l

type : Red **style :** Dry **body :** Full **taste :** Fruity **wooded**

pack : Bottle **size :** 750ml **closure :** Cork

ageing : Enjoy this wine three to five years from vintage date. As this varietal has good ageing potential, this wine can last much longer and will reward your patience richly.

We didn't pick Pinotage; Pinotage picked us. Pick of the Bunch refers to the best in its class. Through years of working with this characterful grape, we have refined our winemaking skills to bring out the best in Pinotage and produce world-class wine. First bottled at Simonsig in 1970, this variety thrives in our Stellenbosch terroir and is an integral part of our vineyards. The aim of this proudly South African Pinotage is to accentuate the raspberry fruitiness of the Pinotage grape. Our best Pinotage is grown on weathered shale soils which makes deliciously perfumed Pinotage.

in the vineyard : In 2021, ample winter rainfall and optimal soil water levels set the stage for grapevines. A late and extended winter led to a delayed season, with consistently cool conditions in Stellenbosch during spring and early summer. Precise vineyard management was crucial due to occasional rainfall, preventing fungal diseases. Despite this, signs of a promising harvest emerged with abundant flowering bunches. December and January's favorable cool weather facilitated gradual ripening and flavor concentration. Warm, dry conditions from late January to February hastened ripening, yielding smaller bunches with intensified flavors.

about the harvest: The grapes, harvested at an optimal ripeness of 23.5 - 24.5 Balling

in the cellar : The grapes underwent destemming and crushing, followed by 6 days on the skins (2 days of cold maceration and 4 days of fermentation). The fermentation process occurred over 4 days at 26-28°C, with 3-4 pump overs daily. After pressing, the majority of the wine returned to concrete and stainless steel tanks. The wine is predominantly unoaked, maintaining its pure expression. However, to enhance complexity, 14% of the blend undergoes maturation for 8 months in older fill French Oak barrels before being reintegrated during the blending process.



Simonsig Family Vineyards

Stellenbosch

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