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Simonsig Merindol Syrah 2020



In the glass, the Syrah reveals a captivating maroon colour with hints of deep crimson, promising a rich and indulgent experience. The nose is an aromatic journey, first greeting you with the alluring scent of spiced red cherries that intertwines seamlessly with the delicate sweetness of raspberry cordial. These vibrant fruit notes are further elevated with a whisper of violets, infusing the bouquet with an elegant floral dimension. The palate is graced with a harmonious balance between red cherry and luscious blackberry, creating a delectable interplay of fruitiness. This fruit-forward profile is deepened by the presence of liquorice, adding a subtle yet distinct element of intrigue to the wine. The texture of this Syrah is a true delight, with soft, round, and juicy tannins. These provide a gentle structure, supporting the wine's flavours without overpowering them. The wine's vivacity is underscored by a lively acidity that imparts a refreshing vibrancy.

Delicious with Karoo lamb shank, grilled pepper steak or aubergine and porcini mushroom “meatballs” in a tomato-based sauce.

variety : Shiraz | 100% Shiraz
winery : Simonsig Family Vineyards
winemaker : Johan Malan
wine of origin : Stellenbosch
analysis : **alc :** 14.23 % vol **rs :** 2.3 g/l **pH :** 3.51 **ta :** 5.4 g/l
type : Red **style :** Dry **body :** Full **taste :** Fragrant **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

ageing :

8 to 10 years

The name Merindol is taken from the Malan Coat of Arms and is the French village where the Malan family originated. Over the past 25 years, Simonsig has replanted its vineyards with the best Syrah clones available. Each vineyard is planted on a specially selected site to optimise quality. This has led to a dramatic improvement in quality. The Merindol vineyard is planted on a deep red Hutton soil of weathered granite origin. These are the most sought-after soils in Stellenbosch for growing premium red wine. The high clay content has a high water-retention capacity, which sustains the vines during the dry summer months. The vineyard was planted in 1996 with a French Syrah clone SH 99.

in the vineyard : Higher rainfall during the 2019 winter months and the coinciding increase in dam levels resulted in better water availability for vineyards. This led to even budbreak and a large number of flowering bunches, which showed early promise for a good season. Conditions remained favourable, except for some wind during flowering and rain during December, which required meticulous vineyard management. Moderate temperatures and dry weather followed, resulting in an excellent season with above-average yields of healthy and excellent-quality grapes. It was an intense season that required immense focus and precise execution to manage.

about the harvest: The vineyard was harvested on 17 March 2020.

in the cellar : Most of the grapes were destemmed, with 16% whole bunches added to the ferment. The grapes underwent cold maceration for two days in the tank, after which fermentation commenced. The wine spent a total of 22 days on the skins before pressing. Malolactic fermentation and ageing occurred in 500-litre French oak barrels.

Wood Maturation: 17 months in 500L French oak barrels: 40% 1st fill; 32% 2nd fill; 27% 3rd fill.

Simonsig Family Vineyards

Stellenbosch

021 888 4900

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