

Simonsig Pick of the Bunch Pinotage 2024

This Pinotage wine presents a bold and complex nose, bursting with ripe plum and red fruit aromas, complemented by subtle hints of vanilla, oak spice and savory notes. A hint of sour cherries adds a touch of intrigue. On the palate the wine is medium-bodied and rich, with prominent soft, grainy tannins providing structure. The overall impression is one of opulence, with a fresh and fruity finish that lingers pleasantly.

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 : 13.5 % vol rs : 2.8 g/l pH : 3.6 ta : 5.3 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. Pinotage was first bottled at Simonsig in 1970 (also making it the first red wine released by Simonsig). 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.

in the vineyard : The 2024 growing season will be remembered for many reasons. Excellent winter conditions were followed by a historic storm with gale-force winds and torrential rain at the start of the season. Subsequently, a prolonged warm and dry period led to the smallest harvest in two decades in the Cape Winelands due to small berries and low bunch weights. The quality of the 2024 vintage will be memorable for years to come.

about the harvest: Grapes were handpicked into crates and delivered to the cellar, where they were destemmed and sorted

in the cellar : In tank, the grapes were cold macerated for two days before being inoculated. A combination of pump-overs and punch-downs was performed during fermentation, with a total time on skins of 6–7 days before being pressed at around 2–5 Balling. Fermentation finished in tank, and the wine also underwent malolactic fermentation in tank. Most of the wine was aged in tank, while a small portion was aged in older barrels for 6–8 months before the final blend was made.



Simonsig Family Vineyards

Stellenbosch

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