



SIMONSIG

STELLENBOSCH



REDHILL PINOTAGE

Style of Wine

Full Bodied wood matured Pinotage from a specific vineyard site.

Heritage

The first red wine Frans Malan, founder of Simonsig Wine Estate, released in 1970 was a Pinotage. He was a pioneer in using new small French oak barrriques for his Pinotage in the early seventies. Today, the Redhill Pinotage is made from a vineyard grown on the famous Redhills of Simonsig Estate. The red soil originate from decomposed weathered shale and is regarded to be the best soil for growing premium red wine. This is due to the excellent moisture retention capacity and good drainage.

Vintage Description

The growing season was cool, resulting in a later start than normal. Rainfall during Spring and early Summer was sufficient and spread out over the four months from September to end December. The vineyards looked fresh and in perfect condition right throughout the vintage. The cooler weather earlier on also had an effect on berry size and smaller berries are always welcomed by winemakers. This year the Redhill vineyard ripened 14 days later than in 2007. Half of the block was left to ripen for a further week during which time it rained. The soil was so dry that the sugar and acid levels were not affected. The bunches were very compact with a large number of small berries and noticeable small pips. Yields were also higher this year at 10 tons/ha versus the 7 tons/ha in 2007.

Winemaking

Two days of cold soak is followed by yeast inoculation and a short but intense fermentation in a combination of open top fermenters and roto tanks. Regular manual punch downs of the cap every 2 to 3 hours in the open top fermenters while the roto tanks automatically turns every 2 hours in the beginning for optimum fruit and colour extraction. Fermentation temperature peaked at 28°C. Gentle pressing before complete dryness at 3°B. The wine shows deep colour with more elegance and finesse than 2007.

Wine Description

Dense opaque colour. Sweet ripe mulberry, raspberry, vanilla spice with a hint of liquorice captures the characteristics of this unique grape varietal... extraordinaire. Balanced oak and tannins enhances these versatile aromas sculpturing a palate filled with lingering fruit filled pockets.

Wood Maturation

16 months. French Oak 62%, American White Oak 38%. 70% New Wood, 6% 2nd fill, 7% 3rd fill, 17% 4th fill

Cellaring Potential

The gentle tannins provide the structure to age further for 6 to 8 years after vintage.

Serving Suggestions

Cape Malay bobotie, seared tuna, loin of Kalahari Springbok, slow roasted belly of pork, ostrich fillet just to name a few.



A W A R D S

- 2007 2010 Platters Guide: 4.5 stars
- 2009 Veritas: Gold Medal
- 2009 Wine Magazine June issue: 4.5 stars
- 2009 International Wine and Spirit Competition: Silver
- 2006 2009 Platter's Guide: 5 stars
- Veritas 2008: Double Gold
- 2008 Winemakers Choice Awards: Diamond Award
- 2008 Michelangelo International Wine Awards: Gold Medal
- 2008 Platter's Guide 2008: 4.5 stars
- 2008 Absa Top 10 Pinotage Winner
- 2005 2007 Absa Top 10 Pinotage Winner
- 2007 International Wine Challenge: Silver Medal
- 2007 Veritas: Double Gold Medal
- 2007 International Wine and Spirits Competition: Silver Medal

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W W W . S I M O N S I G . C O . Z A

Vintage

2008

Region

Stellenbosch

Grapes

Pinotage 100%

Analysis

Alcohol: 14.7% vol

Residual Sugar: 2.4 g/l

Total Acidity: 5.6 g/l

pH: 3.6

