



SIMONSIG

STELLENBOSCH



FRANS MALAN

Style of Wine

Cape style blend

Heritage

In 1991 we experimented with a Pinotage Cabernet blend for the Cape Independent Winemakers Guild, to show the public a new approach in winemaking. At that time it was in vogue to talk about what a typical South African blend is. After the success of the 1991 vintage we decided to make this blend as a limited release to the larger public. The wine was named after Frans Malan, the founder of Simonsig and the patriarch of the Malan family. The 15 vintages to date have built up an enviable track record with 4 Veritas Double Gold and 10 Gold Medals.

Vintage Description

A very cold and wet winter with 31% more rainfall was an ideal prelude for the 2006 vintage. Cool conditions with low rainfall prevailed during spring and early summer. From December onwards temperatures were higher than normal and more wind was experienced. Higher evaporation increased the demand for irrigation of water. These rather difficult conditions lead to significantly smaller berries and bunches which in return benefits red wine colour and intensity of fruit. Warm and hot weather from early January and February 2006 saw temperatures soar into the thirties. This was ideal for the ripening of Pinotage. The small berries referred to earlier is evident in the almost black intensity of the Pinotage's colour, which is a great contribution to the Frans Malan Reserve. Extra care was taken with the Merlot, extracting maximum fruit with soft tannins. The excellent quality of the Merlot bodes well for the Frans Malan blend. We have invested in the improvement of the Cabernet Sauvignon vineyards as well as the vinification over the last 4 years, it was a great pleasure to use these superb quality wines as blending components.

Wood Maturation

19 months. 53% American White Oak, 47% French Oak, New wood 47%, 2nd fill 33%, 3rd fill 20%

Wine Description

Deep Persian Carpet Red. Delicious fruit flavours of rich plum and ripe strawberries sets the tone of inviting aromas. Decadent dark chocolate reflects the balance between oak and succulent fruit. The soft evolved tannins emerge these three cultivars together forming an unique entity of a refined Cape Style Blend.

Cellaring Potential

Will reach peak maturity in 5 to 8 years from vintage.

Serving Suggestions

Oxtail hot pot, Ostrich steaks, Venison and Rump steak.



A W A R D S

2007	Veritas 2009: Silver Medal
2006	Veritas 2009: Silver Medal
	Veritas 2008: Silver Medal
2005	Veritas 2008: Gold Medal
	International Wine and Spirit Competition 2008: Gold Best in Class
	Winemakers Choice International Awards 2008: Diamond Award
	Wine Magazine 4 stars – June 2008 edition
	2007 Veritas: Gold Medal
	2008 Platter's Guide: 4 stars
2004	Swiss International Air Lines Wine Awards 2008: Gold Medal
	2007 Veritas: Gold Medal
	International Wine and Spirit Competition 2007: Gold Best in Class
2003	Premium Select Wine Challenge: Selection magazine, Germany: 4 stars

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Vintage

2006

Region

Stellenbosch

Grapes

Pinotage 60%

Cabernet Sauvignon 30%

Merlot 10%

Analysis

Alcohol: 15% vol

Residual Sugar: 2.2 g/l

Total Acidity: 5.6 g/l

pH: 3.5

