



SIMONSIG

STELLENBOSCH



FRANS MALAN RESERVE

Style of Wine

Dry Red Wine. Cape Style Blend.

Heritage

In 1991 we experimented with a Pinotage Cabernet blend for the Cape 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 17 vintages to date have built up an enviable track record with 4 Veritas Double Gold and 11 Gold Medals.

Vintage Description

The growing season was cool, resulting in a late start to harvest than normal. Rainfall during spring and early summer was sufficient and spread over the 4 months from September to mid December. The vineyards looked fresh and in perfect condition right throughout the vintage. The cool weather earlier on also had an effect on berry size and smaller berries are always welcomed by winemakers. This year the Pinotage block ripened 14 days later than the 2007. The bunches were very compact with a large number of small berries and small pips. Due to rainfall in February and mid March we had the risk of grey rot, fortunately only certain varieties were affected. The last part of harvest was blessed with warm, dry conditions providing ideal ripening conditions for the late varieties like Cabernet Sauvignon, which we started harvesting on the 14th March and the last came in on the 2nd April. The one bunch per shoot on the Cabernet was the right strategy to follow for this vintage as it enhanced quality and concentration without losing too much yield. Merlot is a notoriously temperamental variety and often shows green characters, so picking at perfect ripeness was crucial, which we did. The fact that we've drawn off juice to increase concentration definitely had a positive influence.

Wine Description

Deep Persian Carpet Red. Delicious aromas of dark berry cherry paints an image of a decadent black forest cake. A whiff of lead pencil and cigar box originating from the Cabernet moulds the voluptuous Pinotage while the Merlot takes you to a field of violets. A combination of refined tannins and well balanced oak captures the three individual varietals, transforming them into a unity, named Cape Blend.

Wood Maturation:

19 Months oaking. 98% American White Oak, 2% French Oak. New Wood 50%, 2nd fill 50%.

Cellaring Potential

Will reach peak maturity 5 to 8 years from vintage. Due to the elegance and fruit intensity it is also delicious to drink now.

Serving suggestions

Egyptian dukka crusted beef fillet medallions, slow roasted belly of pork, springbok espetada, roasted duck and plainly cooked ostrich steak.



AWARDS

2008	2011 Veritas: Gold Medal
2007	2011 Platter's Guide: 4 stars Veritas 2009: Silver Medal
2006	2010 Platters: 4 stars Veritas 2009: Silver Medal Veritas 2008: Silver Medal
2005	Top 100 SA Wines Competition 2011: Winner 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
2004	2008 Platter's Guide: 4 stars Swiss International Air Lines Wine Awards 2008: Gold Medal 2007 Veritas: Gold Medal International Wine and Spirit Competition 2007: Gold Best in Class

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Vintage
2008

Region
Stellenbosch

Grapes
Pinotage 73%
Cabernet Sauvignon 22%
Merlot 5%

Analysis
Alcohol: 14.19% vol
Residual Sugar: 1.4 g/l
Total Acidity: 5.9 g/l
pH: 3.61

