



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 'a typical South African blend'. 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.

Vintage Description

After an exceptionally wet winter the soils were well saturated and throughout the growing season a quintessential Mediterranean climate prevailed, whilst the idyllic cooler conditions between spring and February ensured the slower ripening of the early varieties. In 2009 the first meaningful rainfall only made its appearance at the end of the harvest, which allowed the longest possible hang time for the late varieties to reach maturity and to develop a refined flavour spectrum. The Cabernet Sauvignon is one of the varieties that benefited from the longer optimal ripening and shows finesse with soft, smooth tannins and voluptuous ripe flavours. Well rounded wines with good colour and outstanding fruit intensity are expected across Simonsig's entire red wine portfolio from this vintage.

Wine Description

Deep Persian carpet red. An aromatic nose shows rich layers of plum and mulberry with hints of cigar box and subtle fynbos. The combination of these three unique varieties is united by spicy decadence with a vanilla twist. The tannins are sculptured into harmony creating a fine balance between the primary fruit and secondary wood components.

Wood Maturation

17 months oaking. 56% American White Oak, 44% French Oak. New Wood 56%, 2nd fill 40%, 3rd fill 4%

Cellaring Potential

Will reach peak maturity 5 to 8 years from vintage. Owing to the elegance and fruit intensity of this wine, it can also be enjoyed now.

Serving Suggestions

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



AWARDS

- Frans Malan Res 2008 : 2012 John Platter Wine Guide: 4 stars
2011 Veritas: Gold Medal
- Frans Malan Res 2007 : 2011 Platter's Guide: 4 stars
Veritas 2009: Silver Medal
- Frans Malan Res 2006 : The International Wine Review: Feb 2012: 91 Rating
2010 Platters: 4 stars
Veritas 2009: Silver Medal
Veritas 2008: Silver Medal
- Frans Malan Res 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
2008 Platter's Guide: 4 stars

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Vintage

2009

Region

Stellenbosch

Grapes

Pinotage 71 % , Cabernet Sauvignon
25 % , Merlot 4 %

Analysis

Alcohol: 14.34 % vol
Residual Sugar: 2.7 g/l
Total Acidity: 5.8 g/l
pH: 3.72

