



## Frans Malan Reserve 2015

### Origin of Wine: Stellenbosch

Pinotage 67%, Cabernet Sauvignon 29%, Merlot 4%

**Style of Wine:** Dry Red wine. Cape style blend

### Background:

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 larger public. The wine was named after Frans Malan, the founder of Simonsig and the patriarch of the Malan family.

### Vintage Description:

The 2015 harvest is definitely one for the books. We had the earliest start in decades. Warmer weather in August resulted in earlier bud break, after which a warm, dry, windy summer accelerated ripening by approximately two weeks. The dry weather also led to a very healthy vintage, delivering grapes with beautiful layers of fruit.

### Wood Maturation:

15 Months oaking. 90% French Oak, 10% American White Oak. 1% first fill, 80% 2<sup>nd</sup> fill, 12% 3<sup>rd</sup> fill, 7% other.

### Wine Description:

The wine displays a dense opaque colour with a perfume entrance of rich plums, vanilla pod and a dash of cigar box. These three varieties unite and form a powerful trio of concentrated black berry fruit. The tannins are soft and supple and the refined dry finish captures the characteristics of this Cape Style blend, leaving lingering notes of sweet plum and cedar oak.

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

### Analysis:

Alcohol:	14.4% by volume
Residual Sugar:	2.5 g/l
Total Acidity:	5.6 g/l
pH:	3.5