



MERINDOL SYRAH

Style of Wine

Premium quality oak matured Syrah from a selected single vineyard site.

Heritage

Over the past decade Simonsig has replanted Shiraz vineyards with the best Shiraz clones available. Each vineyard was planted on a specially selected site to optimise quality. This has led to a dramatic improvement in quality. In the 2002 vintage the grapes came from a lighter sandy loam soil which caused mild moisture stress during the final ripening stage. Extremely low yield of 3,7 tons per hectare added to the concentration of fruit. The Merindol name is taken from the Malan Coat of Arms.

Vintage Description

The 2003 vintage was very good in terms of quality and quantity, especially after downy mildew destroyed a large part of the 2002 crop. A cold winter with sufficient rains was followed by a healthy dry growing season. Cool conditions caused slow evenly paced ripening. Excellent healthy ripe grapes were picked at 25° balling and after 15% saignee, spent 18 days on the skins before spending 18 months in 100% New French Oak.

Wine Description

Deep Persian carpet red with almost black centre. Sweet complex layers of savoury aromas giving impressions of a spice bazaar. Sweet vanilla, mocha and cinnamon notes combine with crushed black pepper and fynbos to exhibit great complexity of flavour. Densely packed black berry fruit and liquorice follow persistently through the mid palate to the lengthy finish. Impressively concentrated with well balanced tannins showing lots of promise to evolve beautifully with careful cellaring.

Wood Maturation

18 months. 100% New French Oak.

Cellaring Potential

8 to 10 years

Serving Suggestions

Delicious with Chalmar rump, espetadas and a great pair with seared tuna layered with coarse pink peppercorn.



A W A R D S

2004	International Wine and Spirit Competition 2006: Silver Veritas 2006: Gold Medal
2003	International Wine Challenge 2006: Seal of Approval Veritas 2006: Silver Medal Veritas 2005: Silver Medal
2002	Fairbairn Capital Trophy Wine Show 2004: Gold International Wine and Spirit Competition 2004: Gold Medal International Wine and Spirit Competition 2006: Silver; Best in Class: Shiraz: Stellenbosch – 2002
2001	Michelangelo Wine Awards 2003: Double Gold Swiss International Air Lines Wine Awards 2004: Silver Medal Veritas 2003: Double Gold Best Shiraz in Wine Magazine's TOPS at Spar Shiraz Challenge 2004 Decanter 2006 Awards: Silver

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Vintage
2003

Region
Stellenbosch

Grapes
Syrah (syn. Shiraz) 100%

Analysis
Alcohol: 14.7 %
Residual Sugar: 2.5 g/l
Total Acidity: 5.7 g/l
pH: 3.5

