



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

It was a very dry growing season with a cool Spring and early Summer. Temperatures rose in January and the mercury rose above 30° Celsius on a regular basis in February and March. More days above 32°C were experienced compared to the long term average. The cool conditions coupled with many windy days delayed the start of the vintage by 7 – 10 days. Winter rainfall was average (629 mm) but the summer was much drier than the average. Early March showers refreshed and rejuvenated the late season varieties like Cabernet and Shiraz. Shiraz had a big crop which was kept in check by green harvesting to thin out the uneven bunches. The Shiraz was picked between 6 and 27 March in perfect healthy and excellent ripeness. The cool spring resulted

Wine Description

Showing vibrant colours of Persian carpet red. Exploring immense aromatics of ripe blackcurrants, vanilla oak spices and a hint of savoury notes. Classy elegance created by the silky smooth tannins. Dry clean finish with an after thought of dried proteas and fynbos.

Wood Maturation

19 months. 100% New French Oak Barriques: Td Mercurey, Dargaud & Jaegle, Billon, Vicard Prestige, Francois Frere.

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

2006	2008 Veritas: Silver Medal
2005	Veritas 2007: Silver Medal
	2008 Platter's Guide: 4.5 stars
	2008 Michelangelo International Wine Awards: Gold Medal
	Syrah du Monde 2009: Silver Medal
2004	International Wine and Spirit Competition 2006: Silver
	Veritas 2006: Gold Medal
	Swiss International Air Lines Wine Awards 2008: Gold Medal
	International Wine and Spirit Competition 2008: Gold Best in Class
2003	Monde Selection 2007: Silver Medal
2002	Fairbairn Capital Trophy Wine Show 2004: Gold
	International Wine and Spirit Competition 2004: Gold Medal
2001	Michelangelo Wine Awards 2003: Double Gold
	Veritas 2003: Double Gold

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Vintage

2006

Region

Stellenbosch

Grapes

Syrah (syn. Shiraz) 100%

Analysis

Alcohol: 14.56 %

Residual Sugar: 2.8 g/l

Total Acidity: 5.3 g/l

pH: 3.8

