



# SIMONSIG

STELLENBOSCH



## MERINDOL SYRAH

### Style of Wine

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

### Heritage

The name Merindol is taken from the Malan Coat of Arms and is the French village where the Malans originated. Over the past fifteen years 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. The Merindol vineyard is planted on a deep red Hutton soil of weathered granite origin. These are the most sought after soils for growing premium red wine. The high clay percentage has a high water retention capacity and this sustains the vines during the dry summer months. The vineyard, planted in 1996 with a French Shiraz clone SH 99 had a yield of 9.5 tons per hectare after green harvesting was done at veraison.

### Vintage Description

The growing season was cool, resulting in a later start to the harvest than normal. Rainfall during spring and early summer was sufficient and spread over the 4 months from September to December. The vineyards looked fresh and in perfect condition throughout the vintage. The cool weather earlier on also had an effect on the berry size and smaller berries are always welcomed by winemakers. 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 Shiraz.

### Wine Description

Dark Persian red. A combustion extraordinaire of cinnamon sticks, black forest gateaux, infused black cherries with a tinge of crushed black peppercorn. The symbioses between the integrated tannins and balanced oak spices moulds the palate into a lingering sensation of decadence.

### Vinification

Picked at 26° Balling on 10th March 2008. Grapes were crushed, destemmed and cold soaked for 3 days prior to inoculation. Fermentation peaked at 28°C. With regular and controlled pumpovers sufficient colour and tannin extraction was created. 31 Days of extended maceration before pressing. Malolactic fermentation in new French oak barrels.

### Wood Maturation

19 months. 100% New French Oak Barriques

### Cellaring Potential

8 to 10 years

### Serving Suggestions

Delicious with pan-fried kudu, ostrich steak, roasted springbok haunch, stuffed quail and roast duck.



### A W A R D S

- 2008 2016 Syrah du Monde: Gold Medal
- 2012 John Platter Wine Guide: 4½ stars
- 2011 Veritas: Silver Medal
- 2011 Platter's Guide: 4½ stars
- 2007 2010 Syrah du Monde: Gold Medal
- 2009 Veritas: Silver Medal
- 2006 2008 Veritas: Silver Medal
- 2005 Veritas 2007: Silver Medal
- 2008 Platter's Guide: 4½ stars
- 2008 Michelangelo International Wine Awards: Gold Medal
- Syrah du Monde 2009: Silver Meda

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Vintage  
2008

Region  
Stellenbosch

Grapes  
100 % Syrah (Shiraz)

Analysis  
Alcohol: 13.5% vol  
Residual Sugar: 2.9 g/l  
Total Acidity: 5 g/l  
pH: 3.6

