



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 was planted in 1996 with a French Shiraz clone SH 99 and it yields 9.5 tons per hectare after green harvesting is done at veraison.

Wood Maturation

19 months. 100% New French Oak Barriques 1st fill 100%

Vintage Description

The 2012 vintage will be remembered as a very dry year. A rainfall of only 469 mm was logged, 33% below our long term average and the lowest rainfall recorded since 1976. While yields were slightly lower than in 2011, cooler conditions resulted in better quality and more concentrated fruit from smaller berries. January and early February had their customary hot days in the mid-thirties, but the rest of the vintage was quite cool resulting in the ideal slow and even paced ripening. The harvest began at least 10 days later than usual and it took great patience and care not to pick the grapes too early. We tasted and harvested blocks in separate batches to ensure optimal flavour and tannin ripeness.

Vinification

Picked at 24.6°B on the 27th March 2012. Grapes were crushed, destemmed and cold soaked for two days prior to inoculation. 100l/Ton of juice were drawn off at crushing to enhance concentration. Fermentation peaked at 30°C. With regular and controlled pump overs sufficient colour and tannin extraction was created. 27 Days of extended maceration before pressing. Malolactic fermentation in new French oak barrels.

Wine Description

Rich velvet red. Decadent layers of black forest chocolate cake topped with black cherries. Masculine perfume with a white pepper and cinnamon twist. Tailored tannins capture the aromas of black fruit with hints of liquorice.

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.



AWARDS

- Merindol Syrah 2012: 2016 Concours Mondial de Bruxelles: Gold Medal
2016 Wine Enthusiast: 91 points
2015 Veritas Awards: Silver Medal
2015 John Platter Wine Guide: 4½ stars
2015 IWSC: Silver
2015 Syrah du Monde: Silver
2015 Top 100 SA Wines: Winner
2014 Veritas: Silver
- Merindol Syrah 2011: 2014 Robert Parker: 92 Points
Syrah-du-Mondé 2014: Silver Medal
2013 Veritas: Silver Medal

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Vintage

2012

Region

Stellenbosch

Grapes

Syrah (syn. Shiraz) 100%

Analysis

Alcohol: 14.40 %

Residual Sugar: 2.8 g/l

Total Acidity: 5.4 g/l

pH: 3.54

