



REDHILL PINOTAGE

Style of Wine

Full bodied, wood matured Pinotage from a dedicated vineyard site

Heritage

The first red wine Frans Malan, founder of Simonsig Estate, released in 1970 was a Pinotage. In the early seventies he was a pioneer in using new small French oak barriques for his Pinotage. Today, the Redhill Pinotage is made from a vineyard grown on the famous red hills of Simonsig Estate. The red soils originate from decomposed, weathered shale. It is regarded as the best soil for growing premium red wine, because of its excellent moisture retention capacity and good drainage.

Wood Maturation

17 months oakling, 78% French Oak, 22% American White Oak. 89% New Oak and 11% Third Fill.

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. Pinotage is the stand out variety of the 2012 reds. 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. The last Pinotage only came in on the 17th of March, leaving us, the winemakers, as nervous wrecks, but in the end our patience was rewarded with brilliant concentration of fruit.

Vinification

Crushing and destemming to a combination of two open top fermenters and roto tanks. Fermentation temperature peaked at 29°C. Pressed after 6 days on the skins, alcoholic fermentation finished in the tank. Malolactic fermentation occurred partially in tank and new barrels. Wine received 5 rackings before bottling.

Wine Description

Dense Opaque colour. Rich flavours of ripe black berries and maraschino cherries. Lavish mouthfeel which is encrusted with cedar oak spice. Youthful tannins sculpture the palate into a lingering dry finish.

Cellaring Potential

The gentle tannins provide the structure to age further for six to eight years after vintage.

Serving Suggestions

Cape Malay bobotie, seared tuna, slow roasted belly of pork, oven roasted rack of lamb, crispy duck salad with hazel praline.



A W A R D S

- 2012: 2016 Concours Mondial de Bruxelles: Silver Medal
- 2016 John Platter Wine Guide: 4.5 stars
- 2016 Wine Enthusiast: 90 points
- 2015 Veritas: Double Gold Medal
- 2015 Tim Atkins Report: 91 Points
- 2014 Absa Top 10 Pinotage: Winner
- 2011: 2014 Robert Parker: 92 Points
- 2015 John Platter Wine Guide: 4½ Stars
- 2014 Concours Mondial de Bruxelles Competition: Gold Medal
- 2013 Veritas: Gold Medal
- 2010: 2014 Robert Parker: 90 Points
- 2013 Veritas: Double Gold Medal

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Vintage
2012

Region
Stellenbosch

Grapes
Pinotage 100%

Analysis
Alcohol: 14.54%
Residual Sugar: 2.15 g/l
Total Acidity: 5.2 g/l
pH: 3.66

